



SUNDAY ROAST

(Served 12pm – 3pm and 5:30pm – 8pm)

1 COURSE - £20.50
2 COURSES - £28.00
3 COURSES - £36.50

STARTER

OLIVES (V)
served with crusty bread

SOUP OF THE DAY (V/VG)
served with crusty bread

BLACK PUDDING & PULLED PORK
CROQUETTES
with pea and jus

MOZZARELLA & PARMESAN ARANCINI (VG)
with pesto and truffle

HOT HONEY CHICKEN WINGS
with sour cream

HALLOUMI FRIES (VG)
with sweet chilli sauce

MAIN

WILDING ROAST DINNER
*Traditional roast dinner served with seasonal vegetables,
Yorkshire pudding, roast and mash potatoes and a side of gravy*

Choose from –

ROAST BEEF
PORK LOIN
ROAST CHICKEN BREAST
VEGAN NUT ROAST (V/VG)

FISH & CHIPS
with triple cooked chips, lemon, peas and tartar sauce

SIDES

FRIES (V) 5.00
TRUFFLE & PARMESAN FRIES (VG) 6.75
TRIPLE COOKED CHIPS (V) 5.5
SEASONAL VEGETABLES (V) 5.5
MASHED POTATO 5.00

DESSERT

LEMON POSSET
with shortbread

PISTACHIO TORTE (GF)
with raspberries, honeycomb and chocolate ice cream

APPLE & PEAR CRUMBLE
*with nutty granola topping, served with custard or ice cream
(Gluten free and nut free topping available upon request)*

STICKY TOFFEE PUDDING
with sticky toffee sauce

CHOCOLATE AND CARAMEL TART (GF/V)
with Vegan Thunder & Lightening ice cream

THE ENGLISH LAKES ICE CREAM
Three Scoops
*Vanilla, Strawberry, Salted Caramel, Chocolate
(Vegan ice cream and sorbets available – please ask)*

CHEESE BOARD - £4.50 supplement

Guests staying with us on a DBB rate have a £38.00 allowance towards dinner. Please kindly note drinks are not included in the DBB rate.

We take food allergies, intolerances and dietary requirements seriously. Please let us know if you have any food allergies or special dietary needs when ordering. However, please be aware that all our food is prepared in a kitchen where allergens are present, therefore we cannot guarantee that every dish is completely free from traces of allergens.

VG-VEGETARIAN
V-VEGAN
GF – GLUTEN FREE

All prices inclusive of 20%
VAT