



# SUNDAY LUNCH TAKEAWAY

## Starter plates

**Retro " prawn cocktail" 7**

Romain lettuce, cognac & prawn sauce

## **EGGS, FISH**

**Lancashire onion soup 5**

Gruyere cheese gratin

## **GLUTEN**

**"Antipasti" terrine 7**

(Parma ham, smoked toulouse, olives, gherkins, salami, pancetta)

Truffled alioli, toasted ciabatta (Gluten free available)

## **GLUTEN, DAIRY, EGG**

**Main Course 16**

**BDH "famous" carve your own 3lb leg of lakeland lamb "8 supplement"**

Proper sunday garnish. (Joints available for 2 people) (3lb Uncooked weight)

## **GLUTEN**

**Prime 28 day matured "JOHN PENNY'S" Sirloin of beef**

## **GLUTEN**

Served medium rare, rich cooking gravy, roast garnish

**Roasted goosnargh turkey crown**

Sage, onion & forcemeat stuffing, cumberland sausage & smoked bacon wrap, roasting juices.

## **GLUTEN, NUTS, SULPHATES, CELERY**

**Honey glazed confit duck leg**

Pickled orange, bubble & squeak, à l'orange.

## **DAIRY**

## Dessert Plates

**Briardene sticky toffee pudding 6**

Butterscotch sauce

## **GLUTEN, DAIRY**

**Baked sicilian lemon tart 6**

Candied lemon, winter berry sauce.

## **GLUTEN, EGG, DAIRY**



### **All Served with :**

**Baked Cauliflower Cheese**

**Mashed Swede**

**Glazed Carrots**

**New Potatoes**

**Duck Fat Roasties & BDH Yorkies**

**GLUTEN, EGG**

### **VEGAN OPTION :**

**Baked Puy Lentil & Roast**

**Vegetable Cottage Pie**

**VEGAN**



**PLEASE INFORM US OF ANY ALLERGIES  
OR DIETARY REQUIREMENTS UPON ORDERING**