



Sunday Three Course
Starter, Sunday Main, and Dessert - 45.00

Bread

All butter brioche, brown butter (V) 6.50

Starters

Haggis bon bons, brown sauce, wild garlic 11.95

Roast artichokes and prawns in garlic butter and chives 13.95

Burrata and heritage tomato bruschetta, yuzu olive oil, fennel bread (V) 12.50

Chicken liver parfait, port jelly, cherry ketchup, toasted brioche 13.50

Smoked Salmon, apple gel, fermented fennel, horseradish cream, oat cakes (GF) 13.95

Braised ox cheek, chorizo, celeriac puree, beef crumb, watercress 13.50

Sunday Mains

ROAST RUMP OF BEEF, Yorkshire pudding, celeriac puree, mash, red wine gravy. 25.50

ROAST PORK BELLY, apple purée, sausage meat stuffing, wholegrain mustard gravy 25.50

ROAST Soy and Beetroot Glazed Hen of The Wood Mushroom (v) 23.50

Roasts all served with roast potatoes, crushed carrot and swede, cauliflower cheese
Tender stem broccoli in almond butter

Oak Steak burger, brioche, bacon, blue cheese, balsamic onions, chive salt Koffmann chips 22.55

Market Fish of the day POA

Steaks

All with chive salt Koffmann, onion rings, tomato compote, beef crumb garlic mushrooms, Café de Paris butter

10oz Butler Steak 24.50

10oz Cumbrian rump 29.50

10oz Dry Aged Sirloin 34.50

Hand cut dry aged Cumbrian ribeye 39.50

10oz Fillet steak 41.50

20oz CHATEAUBRIAND (for two sharing) 85.00

Add a tempura **lobster tail** to your steak 14.50

Sauces

Blue Cheese, Diane, Beef & Mushroom, Peppercorn 4.50

Sides

Mini Caesar salad, Baked Cheddar cauliflower cheese, Tender stem broccoli in almond butter
Koffmann Chips dusted in chive salt 6.00