



NEW YEARS DAY

STARTERS

- Homemade soup of the day and warm crusty bread £5.25
Smoked venison served with salted orange and salsa verde £7.95
Garlic and rosemary baked camembert served with crusty bread and butter £7.50
Mixed shellfish salad served with samphire and coriander £7.25

MAINS

- Pan seared tuna steak served with nicoise salad and sesame oil dressing £12.95
12-hour braised beef brisket served with garlic mash, vegetables and a red wine jus £13.95
10oz sirloin marinated in juniper berry oil served with truffle chips, portobello mushrooms, heritage tomatoes and crispy kale £17.95
Salt and pepper gnocchi served with truffle oil, purple violet potatoes, Cumberland honey mustard and seasonal vegetables £11.95

DESSERTS

- White chocolate and baileys crème brulee £6.95
Dark chocolate cups filled with mixed berries and a minted Chantilly cream £6.25
The Lowther cheeseboard served with grapes, celery, trio of cheeses and chutney £6.50

ICE CREAMS

- Vanilla, Death by chocolate. Thunder and Lightning or prosecco sorbet
1 SCOOP £1.50 2 SCOOPS 2.50 3 SCOOPS £3.00

SERVED 12PM - 7PM