

SUNDAY LUNCH EXAMPLE

BRASSERIE ◻ 31

SERVED 12PM – 2.30PM

STARTERS

SEARED PIGEON BREAST

Balsamic Puy Lentil & Fennel Ragout

SMOKED HADDOCK FISHCAKE

Homemade Tartare Sauce, Poached Egg, Dressed Rocket

CHICKEN LIVER PARFAIT

Cumberland Chutney, Sourdough Toast

CARROT, ORANGE & CORIANDER SOUP (VG)

Freshly Baked Bread , Salted Butter

MAINS

ROAST SIRLOIN OF CUMBRIAN BEEF

Yorkshire Pudding, Duck Fat Roasties, Freshly Grated Horseradish

COCKLAKES FARM TURKEY BREAST

Dried Fruits, Roast Potatoes, Sage & Onion Stuffing

PAN FRIED FILLET OF SEA BASS

Sauté Potatoes, Stir Fried Vegetables, White Wine Foam

SWEET POTATO & RED KIDNEY BEAN GOULASH (VG)

Saffron & Almond Rice

All served with seasonal vegetables and new potatoes

Beef is served medium rare (well done upon request)

Please ask your server for extra potatoes/ vegetables

£16.95 Per Person for 1 Course

£22.95 Per Person for 2 Courses

£28.95 Per Person for 3 Courses

Children's menu available

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.

SUNDAY LUNCH

BRASSERIE 31

SERVED 12AM – 2.30PM

DESSERT

BITTER CHOCOLATE & ORANGE TORTE (VG)

Caramel Ice Cream

BANOFFEE CHEESECAKE (VG)

Coconut Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

TRIO OF LAKES ICE CREAM

3 Scoops of Seasonally Inspired Ice-Cream

Additional Charge for Tea & Coffee upon Request

£16.95 Per Person for 1 Course

£22.95 Per Person for 2 Courses

£28.95 Per Person for 3 Courses

Children's menu available

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.