

Sunday Lunch Menu

Starters

Classic Prawn & Smoked Salmon

Smoked salmon from St James smokery in Annan & Atlantic prawns presented with a nest of leaves topped with Marie rose sauce with brown bread fingers.

Boozy Chicken Liver Pate

Complimented with salad garnish, redcurrant sauce & toasted bloomer bread.

Orton Grange Button Mushrooms

Bound in white wine, blue cheese & garlic cream with toasted French bread to mop up the sauce.

Crostini

Buffalo mozzarella marinated in red pesto & slithers of beef dusted with Cajun spices presented upon garlic crostini presented with a red onion & tomato salsa & watercress salad.

Duo of Haggis & Black Pudding

Complimented with a whisky & whole grain mustard sauce.

Oven Roasted Red Pepper

Stuffed with brie & chives, topped with breadcrumbs presented with a drizzle of balsamic reduction on a nest of leaves with red berry sauce.

Main Course

Traditional Roast Bistro Fillet of Beef

With Homemade Yorkshire pudding & Rich Gravy.

Seared Greek Sea Bass Fillets

Complimented with a homemade piccalilli chutney.

Succulent Roasted Chicken Supreme

Stuffed with Chorizo sausage coated with a shallot, chilli, tomato concasse & tequila cream sauce.

Pan Fried Goosnargh Duck Breast

Marinated with oak smoke barbeque flavours, finished with a red wine jus.

All main courses are presented with a choice of potatoes and seasonal vegetables

Piri Piri Chicken

Presented on a bed of basmati rice.

Roast Rack of Fell Side Lamb

Presented on a slice of butcher's black pudding with a red currant & port sauce

Homemade Steak Pie

Tender pieces of Cumbrian beef slowly cooked in legendry ale thickened jus encased in short crust pastry accompanied by homemade gravy

Vegetarian Options Available

Desserts

Fantails Famous Sticky Toffee Pudding

Coated with Creamy Butterscotch Sauce

Homemade Lemon Meringue Pie

Accompanied by raspberry coulis.

Homemade Cheesecake

Please ask a staff member for today's choice.

Liqueur coffee

Made with the liqueur of your choice

Profiteroles

Drizzled with Belgium chocolate sauce presented with fresh raspberries & butterscotch ice cream

Fantails Cheese Platter

Smoked cheddar, Creamy Smokie Brie, & Stilton Served with Celery, Chutney & a Variety of Biscuits Complimented with a Glass of LBV port

Three Courses for £24:95 per Person