

# SUNDAY LUNCH

2 COURSE £ 27.50 PP

## STARTERS

- Venison and Thyme Scotch Egg** with Parsnip and Vanilla Puree, Aged Port Blackberries, Parsnip Crisps and a Venison and 80% Dark Chocolate Sauce (GF)
- BBQ Chicken Nachos** with Red Pepper Salsa and Sour Cream (V with Halloumi)
- Warm Black Garlic Marinated Beef and Onion Tartlet** with Celeriac Cream, Pickled Mushrooms, Aged Parmesan and a Black Bomber and Chive Sauce (GF)
- Pan Seared Sea Bream** with Pak Choi, Mange Tout and a Tikka Curry Sauce

## MAIN COURSE

- Treacle Brushed Rump of Cumbrian Beef** with Yorkshire Pudding and OB Beef and Bone Marrow Gravy
- Garlic and Thyme Roast Breast of Chicken** with Sage and Onion Stuffing, Yorkshire Pudding and a Chicken and Thyme Gravy
- Upgrade** - Two Meat Roast Plus Gravy of Choice + £ 3.00
- BBQ and Honey Marinated Chicken Kebab with Melted Cheddar** with Seasoned Fries, Garlic, BBQ Gravy and Herb Brushed Flat Bread
- Tandoori Marinated Halloumi and Mixed Vegetable Kebab** with Seasoned Skin on Fries Topped with Tandoori Sauce, Pickled Red Onions and Yoghurt (V)
- Slow Braised Steak, Golden Wainwright Ale and Smoked Cheddar Pie** with Creamed Potatoes, Seasonal Veggies and a Beef and Black Treacle Gravy (Very Limited Stock)
- Bolognese Mac and Cheese** - Slow Cooked Italian Beef Ragu Bolognese topped with 3 Cheese Macaroni, Garlic Bread Croutons and Mozzarella. Served with Parmesan and Thyme Dusted Chips

*Roasts Served with Creamed Mash, Roasties and Seasonal Veggies*

*Please Note our Roast Beef is Served Pink*

## DESSERTS

- OB Sticky Toffee Pudding** with Salted Toffee Sauce, Ginger Nut Crumb and a Caramel Ice Cream (GF Available) (Limited Available)
- Pink Peppercorn Creme Brûlée** with New Season Poached Rhubarb White Chocolate Blondie and a Heather Honey Ice Cream
- "Taste of Scotland"** - Chocolate and Salted Caramel Delice, Sweet Batted Scraps, Toffee and Tablet Sauce and a Irn Bru Sorbet
- Apple and Biscoff Crumble Tart** with Vanilla Cream and Honeycomb Ice Cream