



STORRS HALL

## SUNDAY LUNCH MENU

3 COURSES | £45

SOURDOUGH BOULE

*Whipped butter £4.95*

### STARTERS

BUTTERNUT SQUASH AND COCONUT SOUP

*Cheese and mushroom toastie*

SMOKED MACKEREL PATE

*Pickled cucumber, toasted sourdough*

SALAD OF HERITAGE BEETROOT

*English raspberries and creamed goats cheese, raspberry vinegar*

GLAZED HAM HOCK AND PARTRIDGE TERRINE

*Toasted brioche, homemade piccalilli*

### MAINS

CUMBRIAN ROAST BEEF

*Yorkshire pudding, roasted potatoes, red wine jus*

SLOW COOKED PORK BELLY

*Granny Smith apple, roasted potatoes, cider jus*

ATLANTIC COD

*Creamed potatoes, toasted almonds, Morecambe Bay shrimp*

CLASSIC NUT ROAST

*Roasted potatoes, Madeira cream sauce*

\*Please make us aware if you or any of your party have any food allergies or intolerances before ordering.

## DESSERTS

### STICKY TOFFEE PUDDING

*Toffee sauce, vanilla ice cream*

### CHOCOLATE PROFITEROLES

*Pistachio sauce*

### YORKSHIRE RHUBARB AND VANILLA CHEESECAKE

*Rhubarb apple sorbet*

### SELECTION OF CHEESE

*From the Courtyard Dairy, biscuits, chutney and apple juice*

*£5 supplement*

### TEA OR COFFEE | £7.50

*Petit fours*