

# SUNDAY LUNCH MENU

1 COURSE £17.95 | 2 COURSES: £23.95 | 3 COURSES: £29.95

## TO START

**HOMEMADE TOMATO SOUP (GF) (VE) (V)**  
Sourdough roll

**SEABASS, GINGER & LIME FISHCAKE (GFO)**  
Mixed salad, homemade tartare sauce

**HAM HOCK TERRINE (GFO)**  
Toasted sourdough, sweet piccalilli, mixed salad

**PEA & POTATO CROQUETTES (GFO) (VE)**  
Peashoots, spicy tomato chutney

## TO FOLLOW

**TOPSIDE OF ROAST BEEF (GFO)**  
Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

**CHICKEN BREAST (GFO)**  
Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

**SALMON FILLET (GFO)**  
Hollandaise, roast potatoes, creamy mashed potatoes, seasonal vegetables

**MOROCCAN STYLE PILAF ROAST (VE)**  
Vegan gravy, vegan mashed potatoes, roast potatoes, seasonal vegetables

**BATTERED HADDOCK**  
Mushy peas, homemade tartare sauce, chips, wedge of lemon

**WHITBY SCAMPI**  
Garden peas, homemade tartare sauce, chips, wedge of lemon

**STEAK PIE**  
Chips, gravy, seasonal vegetables

## TO FINISH

**STICKY TOFFEE PUDDING (GFO)**  
Lakes Vanilla ice cream, butterscotch sauce

**LAKES TRIO OF ICE CREAM (GFO)**  
Vanilla, strawberry, chocolate

**CHEESECAKE OF THE DAY**  
Shortbread crumb, lakes vanilla ice cream

**CHOCOLATE TORTE (GF)**  
Mixed berries, lakes chocolate ice cream

\*some items subject to change

FOOD ALLERGIES & INTOLERANCES: if you have any concerns relating to any of the following allergens, please speak to our Duty Manager prior to ordering: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, or sulphur dioxide (sulphites).

