

The Sally

SUNDAY LUNCH

MENU

2 Courses £22

3 Courses £26

Starters

Haggis, Black Pudding and Confit Potato Stack
Topped with a Truffle Oil Fried Hens Egg

Chicken Liver Pate
Homemade Chicken Liver Pate, Red Onion Marmalade, Crisp
Salad & Brioche Toast

Garlic Mushroom Bruschetta
Creamy Garlic Mushrooms on Sourdough Toast

King Prawns
With Nduja Butter on Sourdough

Smoked Salmon Crostini
Local Scottish Smoked Salmon on Crushed Avocado,
Dressed with a Chilli, Lime & Crab Mayo

Twice Baked Eden Chieftain Soufflé
With Garden Herb Sauce and a Chunk of Homemade Bread

Mains

Roast Rump of Beef
Served Pink with a Red Wine Gravy

Roasted Supreme of Cornfed Chicken
With Cumberland Sausage and Sage & Onion Stuffing

Roast Leg of Cumbrian Fell Side Lamb
Served with a Red Wine, Redcurrant and Mint Gravy

Crispy Crackling Roasted Pork Loin
With a Apple & Sage Gravy

Roast Root Vegetable & Lentil Pie
In a Tomato and Balsamic Gravy. Topped with a Smoked Cheese Mash

All served with a Yorkshire Pudding and Traditional
Sunday Trimmings

Local Butchers Sausage Three Ways
Pheasant & Sage, Venison & Cranberry and Traditional
Cumberland Sausage on Buttery Mash with a Roasted
Carrot, Sautéed Greens with a Balsamic Onion Gravy

Traditional Fish Pie
Smoked Cod, Haddock, Salmon and King Prawns Cooked in a
Rich Leek & White Wine Velouté. Topped with a Soft Boiled
Egg & a Cheesy Chive Mash

Steak Frites
Flat Iron Steak served Medium Rare with a Roasted Tomato,
French Fries and a Peppercorn Sauce