The Sally Menu

Please Notify Your Server of any Allergies or Dietary Requirements

Sunday Starters

2 Courses £25
3 Courses £30

King Prawns
Poached in Garlic & Nduja Butter, Served on Sourdough Toast
Can be GF / DF on Request

Trio of Dips
Homemade Hummus, Baba Ganoush, Chimichurri
Served With Warm Lebanese Flatbread
Can be GF/DF on Request

Soup of the Day
Served With Farmhouse Bread & Salted Butter
Can be GF / DF on Request

Bacon & Black Pudding Scotch Egg
with Walnut Ketchup

Cajun Buttermilk Chicken
Buttermilk Chicken Served With Cajun Spiced Honey
Can be GF on Request

Cod Tacos
Served With Salsa Verde
Can be DF on Request

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Sunday Roasts

2 Courses £25
3 Courses £30

Bistro Rump of Cumbrian Beef
Served with a Rich Beef Gravy

Marinated Lamb Rump
with Port & Redcurrant Sauce

Garlic & Herb Roasted Chicken
Bacon Bubble & Squeak
With a Chestnut mushroom, Red Wine & Thyme Sauce

Maple Glazed Ham
With a Honey Mustard & Apple Cider Cream Sauce

Wild Mushroom Spinach & Brie Wellington
Served with Cranberry Gravy

All Served with a Yorkshire Pudding
Garlic & Rosemary Roasties, Buttery Mash & Seasonal Vegetables

Most of Our Roasts can be adapted to be GF/DF on Request - Please Speak To Your Server

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Sunday Pub Classics

2 Courses £25
3 Courses £30

Slow Braised Lamb Shank & Rosemary Pie
Served With Buttery Mash & Seasonal Vegetables With Lamb Gravy

Can be DF on Request

Fish & Chips
Cider Battered Haddock, Triple Cooked Chips, Mushy Peas,
Tartare & Curry Sauce

DF & GF

Steak Burger
6oz Patty Topped With Smoked Bacon, Monteray Jack Cheese,
Pickles, Gem Lettuce, Tomato & Burger Sauce
Served In A Brioche Bun With Salted Fries

Can be GF/DF on Request

Classic Fish Pie
Smoked Haddock & Cod, Scottish Salmon, King Prawns
In a Creamy Leek Sauce, Topped with Applewood Mash,
With Mixed Greens

GF

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Sunday Desserts

2 Courses £25
3 Courses £30

Sticky Toffee Pudding
With Butterscotch Sauce & English Lakes Vanilla Ice Cream
Can be GF on Request

Black Forest Chocolate Mousse
Layers of Belgian Chocolate Mousse
Kirsch Soaked Sponge, Black Cherries
Chantilly Cream & Pistachio Crumb
Contains NUTS

New York Style Cheesecake
Peach Puree, White Chocolate Sauce, Fresh Raspberries
Toasted Almonds & Raspberry Sorbet
Contains NUTS

Banoffee Pecan Pie
Warm Pecan Pie, Topped with Caramelised Banana
Served with Banoffee Ice Cream, Drizzled With Salted Caramel Sauce

Contains NUTS

English Lakes Ice Cream
Choice of:
Vanilla
DAIRY FREE Vanilla
Strawberry
Thunder & Lightning
Chocolate
Raspberry Sorbet

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