## FIFTY's home made Bloody Mary £12.00

## TO START YOUR SUNDAY LUNCH

Padron peppers with sea salt £6.50 Chickpea hummus with tomato fondue £8.00 Cornish cod brandade with herb oil and grilled sourdough £9.50 Home cured salami with toasted sourdough £12.00 Sliced Iberico ham with Charentais melon £14.50

# ROASTS by Iain Smith

All served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing Sauces: gravy, horseradish, bread and mint

#### CLASSIC ROASTS

Roasted cauliflower £22.50 Roast Cumbrian chicken £24.50 42 day aged sirloin of beef £26.50

## **SHARING ROASTS**

for two people

Rack of Herdwick lamb 600g £37.50 pp Côte de Boeuf 700g £45.00 pp Chateaubriand 450g £42.50 pp

## **SIDES**

Cauliflower cheese £5.50 Broccolini with garlic dresssing £6.50

### **DESSERTS**

Hot rice pudding with caramelised puff pastry and milk ice cream £10.50 Sticky toffee pudding with vanilla ice cream £10.50