

# **The Swinside Inn**

## **Sunday Roast**

Two Course 30

Three Course 36

### **Starters**

Soup Of The Day

*home made bread, whipped butter*

Twice Baked Torpenhow Cheese Soufflé

*cream reduction, chives*

Citrus Cured Salmon

*pickled apple, compressed cucumber, crème fraîche, lemon gel, dill oil*

Confit Chicken & Leek Terrine

*leek-top emulsion, celeriac remoulade, house pickles, house bread croutes*

### **Mains**

Slow Roasted Picanha Of Beef

*Duck fat potatoes, honey roasted carrots & parsnip, seasonal vegetables, rich gravy, cauliflower cheese, Yorkshire pudding*

Roasted Leg Of Lamb

*Duck fat potatoes, honey roasted carrots & parsnip, seasonal vegetables, rich gravy, cauliflower cheese, Yorkshire pudding*

Pan Roasted Stone Bass

*crushed new potatoes, pickled fennel, capers, calvenero, sauce veirge*

Roasted Butternut Squash Risotto

*toasted pumpkin seeds, aged feta, crispy sage*

*If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order.*

### **Extra Sides**

Cauliflower Cheese 5  
Yorkshire Pudding 3  
Roast Potatoes 5  
Sunday Seasonal Vegetables 5  
Gravy 3

### **Kids Menu £13**

#### **12 years and younger**

Small Sunday Lunch  
Fish & Chips, Peas  
Sausage, Mash, Buttered Greens & Gravy

### **Dessert menu**

Swinside Inn Sticky Toffee Pudding  
*toffee sauce , vanilla ice cream*

Crumble Of The Day  
*vanilla custard*

Dark Chocolate & Hazelnut Brownie  
*coffee cream, chocolate toile, vanilla ice cream*

#### Selection Of Ice Creams

Vanilla  
Chocolate  
Strawberry  
Raspberry Sorbet

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