

# HIDDENRIVERCAFE



## SUNDAY LUNCH MENU

2 COURSE £24  
3 COURSE £28

### STARTERS

**TOMATO & FENNEL SOUP**  
WITH CRUSTY BREAD  
& SALTED BUTTER

**KING PRAWNS**  
WITH CHIMICHURRI & TOASTED SOURDOUGH

**CHICKEN & MOZZARELLA ARANCINI**  
WITH LEMON & GARLIC AIOLI

**CHESTNUT MUSHROOM RAVIOLI**  
WITH GARLIC & TARRAGON BUTTER

**HAM HOCK TERRINE**  
WITH APRICOT CHUTNEY, BEETROOT PUREE &  
ENDIVE SALAD

**FRESH SCOTTISH MUSSELS**  
WITH CIDER, NDUJA & CREAM

### MAIN COURSES

**LAKELAND BEEF**  
SLOW BRAISED FEATHER BLADE GLAZED WITH RICH  
GRAVY & YORKSHIRE PUDDING

**CARAMELISED SHALLOT TARTE TATIN**  
PAN FRIED GOATS CHEESE CHARRED TENDER  
STEM & SALSA VERDE

**ROAST LAMB NOISSETTE**  
SERVED WITH A PORT ROSEMARY &  
REDCURRANT SAUCE.

**KING PRAWN & CHORIZO PAPADELLE**  
WITH CHILLI GARLIC & PLUM TOMATOES &  
CREAM

**ROAST CUMBRIAN PORK LOIN**  
WITH APPLE CIDER GRAVY

**MEDALLIONS OF HERB ROASTED SQUASH**  
WITH CARAMELISED ONION GRAVY

**\*CAN'T DECIDE? TRY OUR MIXED ROAST**  
BEEF, PORK & LAMB WITH YORKSHIRE PUDDING AND GRAVY  
+3

**ALL ROASTS SERVED WITH MASHED POTATO & ROSEMARY FONDANT POTATO AND  
A SIDE OF SEASONAL VEGETABLES.**

### DESSERTS

**VANILLA PANNA COTTA**  
WITH BLUEBERRY COMPOTE

**STICKY TOFFEE PUDDING**  
WITH SALTED CARAMEL SAUCE & ICE  
CREAM

**DARK CHOCOLATE GANACHE**  
WITH CHOCOLATE MOUSSE,  
CHANTILLY, CHOCOLATE CRUMB &  
RASPBERRIES

**CITRUS TART**  
WITH SHORTBREAD &  
RASPBERRIES

**PEACH MELBA**  
RASPBERRY RIPPLE ICE CREAM, RASPBERRIES &  
PEACHES TOPPED WITH RASPBERRY COULIS &  
FLAKED ALMONDS

**PLEASE SPEAK TO A MEMBER OF STAFF ABOUT YOUR ALLERGIES/DIETARY REQUIREMENTS**