

Sunday Roastin'

Our sensational Sunday set menu is just £29.95 for two courses or £38.95 for three courses, so there is absolutely no reason not to treat yourself!

Let's Get Started

LITTLE SOMETHING TO NIBBLE.

Olives and cornichons bound in a French dressing. V/DF/GF (Vg available)

SALMON CROQUETTES.

Yan smoked salmon bound in a creamy béchamel, with a kick of horseradish and chives, to make the ultimate croquettes. Beetroot pesto and pickled cucumbers, just to keep it fresh. GF

TIKKA CHANCE ON ME.

Oyster mushrooms in a tikka marinade, deep fried and served super crispy – tikka fried mushrooms, if you will. Alongside a cool raita and a tangy pickle salad. Ain't mushroom for improvement! V/GF (DF/Vg available)

ASI-YAN SALAD.

We'll give you a clue...it's not your average salad! Smoked Cumbrian duck breast, a hoisin sauce, roast pak choi, pickled carrots and radishes, edamame beans, sugar snap peas, micro coriander, and a soy sauce & sesame oil dressing. Don't fancy the duck? Go veggie! GF (DF/V/Vg available).

Staples

Don't fancy a roast? Have one of our staples for an extra £5.

OUR NOW FAMOUS SHEPHERD'S PIE.

Made with slowly braised Grasmere Herdwick lamb, cheesy mash potato, cured ham and parsley garden peas... if you have not tried this yet, you need to! GF

CHOWDER.

Creamy samphire and white wine chowder with crayfish, queenie scallops, sweetcorn and leeks. Topped with a piece of baked coley and English asparagus. Pure coastal comfort. GF

THAI NOODLE SOUP.

Green Thai curry soup, filled with red peppers, courgettes, carrots and buckwheat noodles. Topped with a soy marinated boiled egg and roasted pak choi. Feels like a hug, tastes like a holiday. V/Vg/GF/DF

Sharing for 2!

All our sharing platters are served with Yorkshire puddings, rosemary roast potatoes, cauliflower cheese, creamy mash potato, Yan stuffing, green beans, courgettes, carrots and red wine gravy. Can't decide which one? Go half and half! Designed to share, but easy to split, please just ask if you'd like one of our platters done as a solo!

BEEF.

Slow cooked, Cumbrian, dry aged beef brisket, topped with horseradish butter. (GF/DF available)

LAMB.

Minted, slow cooked, Herdwick Lamb shoulder wrapped in Parma ham. (GF/DF available)

PORK.

Slow cooked Cumbrian pork belly with crackling. (GF/DF available)

VEGGIE.

Sweet potato stuffed with red peppers, spring onions and mature cheddar cheese. GF /V (DF

A bit on the side

Shoestring fries with oregano. £3.95 GF/DF/V/Vg

Bread crisps. £3.95 V/DF/Vg

Pickles Salad £3.95 V/Vg/DF/GF

Sourdough & butter. £3.95 V (Vg/DF available)

Portion of veggies, green beans, smoked tomatoes, and courgette. £3.95 GF/DF/V/Vg

Puds

STICKY TOFFEE PUDDING.

Toffee sauce with vanilla Three Hill's Gelato or custard. V

S'MORE CHOCOLATE MOUSSE.

Chocolate mousse and crushed digestive biscuits topped with torched Italian meringue. Bringing out those campfire vibes. V/DF (GF available).

SUMMER MERINGUE.

Italian meringue nest topped with raspberry & white chocolate gelato from our friends at Three Hills, whipped cream, caramelised white chocolate and fresh berries. It's sweet, it's sassy and it's basically summer on a plate. V/GF

THREE CHEESE BOARD.

Made up of three amazing British cheeses that have been carefully selected and taste tested by us! Served with bread crisps, chutney, and fresh fruit, all made here at The Yan. (GF available).

