

● SUNDAY LUNCH ●

ADULTS
2 COURSES - £19
3 COURSES - £25



CHILDREN
2 COURSES - £10
3 COURSES - £14

STARTERS

- POTATO, ONION & CHEDDAR SOUP, CHIVE SCONE
- HAM HOCK & SHORROCKS LANCASHIRE BOMB CROQUETTES, BEETROOT CREME FRAICHE & BURNT APPLE
- CRISPY SQUID & POACHED KING PRAWNS, BLOODY MARY ROMESCO
- GRILLED AUBERGINE ROLLS, BEETROOT & CHILLI HUMMUS, SPICED SWEET POTATO, COUS COUS, ROQUETTE & CRISPY CHICKPEAS (VE)

MAIN COURSES

- TREACLE CURED ROASTED BEEF RUMP
- ROASTED PORK BELLY WITH CRISPY CRACKLING
- PORCINI & TRUFFLE MARINATED SPATCHCOCK CHICKEN
- HASSELBACK BUTTERNUT SQUASH, PLANT BASED FETA, BASIL, CANDIED HAZELNUTS (VE/GF)

DESSERTS

- GRANNY SMITH PANNA COTTA, RASPBERRY MERINGUE, GIN GRANITA (AVAILABLE AS PLANT BASED)
- MALTED & SALTED CHOCOLATE FONDANT, ICE CREAM & HONEYCOMB
- LEMON TART, ORANGE JELLY & PISTACHIO ICE CREAM

CHILDRENS MENU AVAILABLE UPON REQUEST

SIDES

- | | |
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| • BEEF DRIPPING ROASTED POTATOES (VEGAN ALTERNATIVE AVAILABLE) | • HONEY & MISO ROASTED CARROTS |
| • ROOT VEG MASH | • YORKSHIRE PUDDING |
| • PURPLE SPROUTING | • BEEF GRAVY |
| • BROCCOLI WITH HAZELNUT & CAPER | • ONION & THYME SAUCE |
| | • GARLIC CREAMED LEEKS |

WHOLE ROAST SHARE PLATTER FOR 4 PEOPLE

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CHOOSE ONE MEAT &
ALL THE TRIMMINGS,
BOTTOMLESS ROAST
POTATOES,
YORKSHIRES & GRAVY

.....
£80
.....

ADD AN ADDITIONAL
COURSE FOR AN EXTRA
£5 PER PERSON

WE STOCK A WIDE RANGE OF ALTERNATIVE DAIRY AND GLUTEN FREE PRODUCTS, SO SIMPLY ASK YOUR SERVER IF YOUR DISHES AND DRINKS OF CHOICE CAN BE AMENDED TO SUIT YOUR DIETARY NEEDS. OUR SERVICE STAFF AND KITCHEN HANDLE A WIDE RANGE OF INGREDIENTS INCLUDING NUTS, DAIRY AND INGREDIENTS CONTAINING GLUTEN. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES PRIOR TO ORDERING YOUR FOOD.