

SUNDAY MENU

1 Course £18.95 2 Course £22.95 3 Course £26.95

STARTERS

Soup of the moment, sourdough bread (ve, gfa)
Cauliflower florets, spiced Moroccan crumb, mango chutney, baby leaf salad (ve, gfa)
Hummus with crudités, flatbread and crispy onions (ve)
Wild mushrooms, sautéed with garlic and cream, garlic ciabatta, Grana Padano cheese, truffle oil (v, gfa)
Chipolatas, glazed with honey and mustard
Salt & Pepper squid, saffron aioli

SUNDAY ROASTS

All served with beef dripping roast potatoes, mashed potato, seasonal vegetables, Yorkshire pudding & plenty of gravy (*gfa*)

Topside of Beef
Loin of Pork
Chicken Supreme
Nut Roast (v)
Vegan alternative available

CAULIFLOWER CHEESE TO SHARE (v) £3.75

MAIN MEALS

Beer battered fish and chips, ale battered haddock, mushy peas, tartare sauce
Steak & Ale pie, individual short crust pastry pie, hand cut chips or mashed potato, seasonal veg, beef gravy
Sweet potato & kale pie, roasted new potatoes, French beans, tomato relish
Steak burger, gem lettuce, tomato, grilled bacon, cheddar cheese, sourdough bun, skin on fries, slaw
Chicken Caesar salad, chicken breast, bacon, gem leaves, croutons, Gran Padano cheese, Caesar dressing

PUDDINGS

Lemon tart, raspberries, berry coulis, raspberry ripple ice cream
Chocolate brownie, vegan ice cream, chocolate sauce (vg, gf)
Sticky toffee pudding, butterscotch sauce, custard
Cheshire Farm ice cream, 3 scoops, choose from vanilla pod, double chocolate, vegan vanilla (vg), mango sorbet