

SUNDAY MENU

1 Course £18.95 2 Course £23.95 3 Course £27.95

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, stilton & rocket (v, gfa)
Chicken liver pate, red onion marmalade, toasted bloomer
Tempura prawns, sweet chilli sauce

SUNDAY ROASTS

Topside of Beef
Roast potatoes, Yorkshire pudding, mash potato, seasonal vegetables & gravy
Chef's Roast of the day
Roast potatoes, mash potato, seasonal vegetables & gravy
Nut Roast (v)
Roast potatoes, Yorkshire pudding, mash potato, seasonal vegetables & gravy
Vegan alternative available

CAULIFLOWER CHEESE TO SHARE (v) £4.95

YORKSHIRE PUDDING (v) £1.00

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

Baileys white chocolate cheesecake, berry coulis, Baileys ice cream
Salted caramel chocolate tart, salted caramel ice cream
Apple & pear crumble tart, custard
Vegan chocolate cake, vegan ice cream, chocolate sauce (ve, gf)
Sticky toffee pudding, butterscotch sauce, custard or ice cream
Cheshire Farm ice cream, 3 scoops, choose from vanilla pod, double chocolate, vegan vanilla (ve), mango sorbet