

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 flatbread and crispy onions (ve)

Wild mushrooms, sautéed with garlic and cream, garlic ciabatta, Grana Padano, truffle oil (v, gfa)

Ham hock, ham terrine, piccalilli, dressed baby leaves, toasted ciabatta

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

Cheese & Onion pie, hand cut chips, seasonal vegetables, 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

Cherry Bakewell, amaretto ice cream

Apple & pear crumble tart, custard

Vegan chocolate sponge, 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