

## *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