



Sample Sunday Lunch Menu

TWO COURSE £21.95 THREE COURSE £25.95

Starters

Creamy Garlic & Herb Mushrooms
toasted bloomer

Chicken Liver Orange & Brandy Parfait
red onion marmalade, toasted thins

Salt & Pepper Chicken Breast
mixed leaves, chipotle dressing

Pork, Red Pepper & Chorizo Meatballs
tomato sauce, parmesan

Chefs Soup of the Day

Main Course

Roast Topside of Local OE Metcalfe Beef
Yorkshire pudding

Roast Shoulder of Firth Flock, Ruthin Welsh Black Lamb
mint & redcurrant jus

Breast of Chicken
sage & onion stuffing, bread sauce, pan gravy

Fillet of Salmon
warm chunky Mediterranean couscous salad, truffle butter, new potatoes

(v) Thai Green Vegetable & Chickpea Curry
basmati rice

Dessert

Vanilla Pod Pannacotta
blueberry compote, mini shortbread

Bread & Butter Pudding
creamy custard

Rich Chocolate Brownie
cinder toffee, salted caramel ice cream

Fresh Strawberries and Cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Extras:

Sautéed Vegetables £3.50

Roasties £3.50

Yorkshire Pudding £2.00

Creamy Mash £4.00

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.