

FESTIVE SUNDAY LUNCH

2 COURSES £24.95 | 3 COURSES £27.95

NIBBLES

MARINATED GORDAL OLIVES (GF, VN)	4
WARM BREADS & HOUMOUS	6
Sourdough, focaccia, balsamic & oil (VN)	
ROSEMARY FOCACCIA GARLIC BREAD	6
with glazed mozzarella (V)	
HONEY & MUSTARD GLAZED CHIPOLATAS	5

TO START

ROASTED PLUM TOMATO & SWEET POTATO SOUP
Lancashire cheddar toast (V)
DUCK RILLETTES
glazed red cabbage, orange chutney & toasted sourdough
TORCHED SMOKED SALMON
curried avocado, pickled shallots, capers & rye bread
FRIED KING OYSTER MUSHROOMS
barbeque glaze, pak choi & black sesame (VN, GF)

MAINS

SLOW ROASTED RUMP OF BEEF served pink or well-done (GF)
BROWN SUGAR GLAZED HAM GF
ROASTED TURKEY BREAST WITH PANCETTA & STUFFING
all served with beef dripping roast potatoes (vegan available),
maple & miso roasted carrots, broccoli, garlic creamed sprouts,
root vegetable mash, Yorkshire pudding, rich roasting gravy

WILD MUSHROOM, CELERIAC & TRUFFLE PIE (VN) SEARED COD SUPREME

cauliflower velouté, garlic spinach, curry spice, pickled golden raisin, carrot & parsnip bhaji*

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

8 oz PREMIUM BEEF RUMP STEAK (GF) 4 supplement 8 oz RIB EYE BEEF STEAK (GF) 6 supplement 6 oz BEEF FILLET STEAK (GF) 10 supplement MARINATED LAMB CHOPS (GF) 6 supplement

7 oz BEEF BURGER

smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

CAULIFLOWER CHEESE	5
PIGS IN BLANKETS	5
BEEF DRIPPING ROAST POTATOES (available as vegan)	3
HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
TENDER STEM BROCCOLI with chilli, garlic & lemon butter	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD with shallot dressing (GF, VN)	4

DESSERT

APPLE & BLACKBERRY CRUMBLE vanilla custard & ice cream (V) TRIO OF BRITISH CHEESES grapes, fruit toasts, crackers & apple chutney (V) WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE cranberry meringue & ice cream
STICKY TOFFEE CHRISTMAS PUDDING salted caramel cognac sauce & ice cream (v) (available as gluten free & vegan)

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.