# FESTIVE SUNDAY LUNCH 

## 2 COURSES £24.95 | 3 COURSES $£ 27.95$

## NIBBLES

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

## 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 oz BEEF FILLET STEAK (GF) 6 supplement

MARINATED LAMB CHOPS (GF) 10 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
(available as vegan)HAND CUT CHIPS (GF, VN)4.5
SKINNY FRIES (GF, VN) ..... 3.5
TENDER STEM BROCCOLI ..... 5
with chilli, garlic \& lemon butterMAPLE ROASTED CARROTS (GF, VN)

CREAMED POTATO (GF, VN)
CHERRY TOMATO, ONION \& CUCUMBER SALAD
with shallot dressing (GF, VN)

## 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)

