

SUNDAY MENU

2 COURSES £30 / 3 COURSES £36

STARTERS . . .

SPRING PEA VELOUTE (V), mint crème fraîche, pea shoots
HAM HOCK & PARSLEY TERRINE, apple chutney, toasted brioche
POTTED 'HOT SMOKED SALMON', guacamole, cucumber, puffed wild rice
LANCASHIRE CHEESE SOUFFLE (V), red onion jam, chives
HERITAGE TOMATO SALAD (VE), hummus, olive oil and baby basil

MAINS . . .

ROAST BOWLAND FOREST TOPSIDE OF BEEF, parsnip puree, yorkshire pudding, gravy
ROAST LEG OF CUMBRIAN LAMB, carrot puree, haggis bon bon, gravy
PAN ROASTED CHICKEN BREAST, dauphinoise potatoes, tenderstem broccoli
PLAICE KIEV, crushed new potatoes, lemon and shrimp butter
SWEET POTATO & CHICKPEA TAGINE (V)(N), miso glazed aubergine, dukkah
ROSEMARY AND SAGE CRISPY PORCHETTA, bubble and squeak rosti

all main courses served with dripping fat roast potatoes, cauliflower cheese, mashed carrot & swede

ADDITIONS . . .

EXTRA YORKSHIRE PUDDING - £1.00
EXTRA SAUCE - £1.50

SWEETS . . .

STICKY TOFFEE PUDDING, vanilla ice cream, butterscotch sauce
LEMON POSSETT, yorkshire rhubarb, shortbread
CHOCOLATE & PISTACHIO TART (N), orange sorbet
LANCASHIRE CHEESE SLATE, crackers, chutney, celery
COOKIE AND ICE CREAMS, caramel, apple, chocolate chip

If you suffer with a food allergy or intolerance, please speak to a member of our team prior to ordering your food and drinks. Please be aware that our food may contain or be prepared in the same kitchen as common allergens, such as dairy, eggs, wheat, soya beans, tree nuts, peanuts, fish, shellfish or wheat. (N) – contains nuts, some dishes can be amended appropriately. (V) - vegetarian.