

Sunday Menu

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Starters and Nibbles	
Roast pepper and tomato hummus toasted pitta finished with smoked cumin and paprika oil	5.25
Pan-fried Bury black pudding with potato cake, crispy fried egg and mustard sauce	5.95
Chicken ragout in a dark beer sauce with crispy chicken skin	6.95
Potted Morecambe Bay brown shrimp with toasted sourdough	7.95
Mixed olives and oils with bread	4.95
Mains	
Roast topside of beef served pink	18.95
Roast porchetta	18.95
Stuffed breast of lamb with sausage meat, crushed peas and mint	18.95
Roast garlic and thyme chicken	17.95
Mixed roast beef with porchetta and lamb	21.95
Vegan seitan roulade with vegan Yorkshire pudding	17.95
All mains are served with roast potatoes, buttery mashed potatoes, red cabbage, sausage meat stuffing ball,	
Yorkshire pudding, rich red wine gravy and fresh seasonal vegetables.	
Vegan side dishes served with Vegan seitan roulade	
Sides	
	2.00
Seasonal vegetables	3.00
Roast potatoes with a pot of gravy	4.95
Cauliflower and cheese	4.95
Braised celeriac in stock with garlic and thyme	4.95
Bowl of sausage meat stuffing balls with gravy	5.95
Yorkshire pudding	1.00
Puddings and Cheese	
Chocolate and salted caramel waffle bread and butter pudding with custard or ice cream	6.95
Strawberry raspberry and mango mess with melted white chocolate and candied strawberry	6.95
Glazed citron tart with raspberry sorbet	6.95
A selection of British farmhouse cheese, biscuits, house-made chutney and celery	7.95
Coffees and Hot Drinks	
Espresso	2.75
Double Espresso	3.00
Americano	2.95
Cappuccino	3.10
Flat white	3.10
Latte	3.10
Selection of teas	2.95
Cafetière of coffee (serves 2)	4.65
Cafetière of coffee (serves 6)	9.95