

Sunday Lunch

Nibbles

Red pepper & garlic hummus *paprika nachos (ve)*

Garlic & lemon kalamata olives (ve) **Ginger bhajis** *coconut & mango aioli (ve)*

Starters

Soup *warm bloomer, English butter*

Browns of Chorley haggis *salt baked swede puree, apple, savoury granola, jus*

Marinated goats cheese fritter *marinated beetroot salad, red pepper & tomato chutney*

Smoked salmon caesar salad *croutons, marinated anchovy, parsesan*

Cornish mussels marinaire *shallot, garlic, white wine, cream, crusty bloomer*

Chicken liver & port parfait *Juniper chutney, toasted bloomer*

'Cheese & onion' *Lancashire Black Bomb cheese, butter braised spring onion, onion seed dressing, crispy onion*

Lightly curried seafood crepe *cheddar & herb crumb*

Mains

Roast Welsh Wagyu beef *roast potatoes, carrot & swede, creamed leeks, Yorkshire pudding, pan gravy*

Roast Chicken breast *roast potatoes, carrot & swede, creamed leeks, Yorkshire pudding, pan gravy*

Persian lamb *persian spiced braised lamb, moroccan apricot & almond cous cous, roast vegetables, pomegranate, mint raita*

Hake fillet *garden herb new potatoes, buttered greens, tarragon bearnaise sauce*

Bobotie curry *moroccan spiced apricot & almond cous cous, roast vegetables & pimento, mint raita (ve)*

Breaded baby lemon sole *pancetta petit pois a la francaise, fries, tartar sauce*

Buddha bowl *harissa hummus, apricot & almond moroccan cous cous, celeriac remoulade, salad, coconut & mango dressing, paprika nacho (ve)*
Add roast halloumi or satay chicken

Braised salt & pepper pork belly rib *sticky honey, soy & sesame glaze, miso oriental greens, satay rice*

Something Special

18oz rose veal t-bone *tomato, mushroom, hand cut chips, cafe du paris butter* (£19 Supplement)

8oz Welsh wagyu ribeye steak *tomato, mushroom, handcut chips, bearnaise sauce* (£40 Supplement)

Desserts

See our dessert menu

One course £15

Two courses £21

Three courses £26