

Sunday Lunch

Nibbles

Red pepper & garlic hummus *paprika nachos (ve)* 3.5

Garlic & lemon kalamata olives (ve) 3 **Ginger bhajis** *coconut & mango aioli (ve)* 4

Starters

Soup *warm bloomer, English butter*

Lemon & balsamic roast fig *mozzarella & serrano ham salad, balsamic glaze*

Warm home cured pastrami *pumpernickel bread, piccalilli, tomato & spring onion salsa*

Honey & parsley ham hock terrine *tomato salad, piccalilli, ciabatta toast*

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

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

Marinated sardines on toast *mediterranean salsa, smoked tomato & mascarpone sauce*

Cheese & Onion' *Lancashire black bomb cheese, butter braised spring onion, toasted sourdough, onion seed dressing, crispy shallot*

Mains

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

Honey & grain mustard glazed Browns of Chorley gammon *roast potatoes, carrot & swede, creamed leeks, mashed potato, Yorkshire pudding, pan gravy*

Roast cod loin *herb new potatoes, buttered greens, tarragon bearnaise sauce*

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

Chickpea & vegetable South African bobotie curry *braised rice, roasted vegetables*

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*
With roast halloumi OR satay chicken

Salt & pepper braised pork belly rib *spicy rice, asian greens, honey & sesame glaze*

Fish & chips *ale batter, handcut chips, mushy peas, tartare sauce*

Something Special

16oz rose veal T-Bone *tomato, mushroom, hand cut chips, tarragon bearnaise sauce*
(£18 Supplement)

Whole grilled Dover Sole *garden herb new potatoes, buttered greens, beurre noisette* *(£13 Supplement)*

8oz Welsh wagyu ribeye steak *tomato, mushroom, handcut chips, bearnaise sauce*
(£35 Supplement)

Roast skate wing *caper & parsley butter, herb new potatoes, buttered greens* *(£6 Supplement)*

Desserts

See our dessert menu

One course £16

Two courses £23

Three courses £30