

Sunday Lunch

Three Courses £22.50

While you Decide

Artisan Bread Selection (v) £5.50
Wignalls Yallo Rapeseed Oil, Tomato
Butter, Tunworth Cheese Custard

To Start

Soup of the Day

Freshly baked bread

Mackerel Fillet

Peanut Sauce, Pickled Carrot, Compressed
Cucumber

Wild Mushroom on Toast

Slow Cooked Duck Egg, Truffle Butter,
Mushroom Ketchup

Terrine of Chicken

Caramelised Fig, Sourdough Toast

Main Course

Roast Strip Sirloin of Beef

Yorkshire Pudding, Cauliflower Cheese,
Roast Potatoes & Red Wine Jus

Pork Belly

Manchester's best crackling (gf)

Seaweed Cured Cod

Squash Puree, Creme Fraiche & Caviar
Sauce, Sea Vegetables

Sweet Potato Massaman Curry (v)

Jamsin Rice

Sides

Provençal Roasted Vegetables (v) £4.00

Green Olive Tapenade

Stem Broccoli (v)

Miso Butter & Cashew £4.00

Truffle Cauliflower Cheese (v)

£4.00

Triple Cooked Chips (v)

Salt & Vinegar £4.00

Creamed Leeks & Bacon

Cheddar Cheese Crumble £4.00

Desserts

Sticky Toffee Pudding

Vanilla Ice-Cream

Strawberry Cheese cake

Clotted Cream Ice-Cream

Regional Cheese

Traditional Accompliments

Ice Cream & Sorbet Selection

**THIS IS A SAMPLE
MENU ONLY**

All prices are inclusive of VAT.

An optional 10% service charge will be applied to your bill.