

Sunday Lunch Extended

Three courses £25.00

Organic Sourdough - Chicken Fat butter, Lancashire Cheese Custard

£6.00

Starters

Soup of the Day

Freshly Baked Bread

Cod and Prawn Fishcake

Poached Hen's Egg, Miso Hollandaise

Smoked Beef Brisket & Stilton Mac & Cheese

Jalapeno Ketchup

Goat's Cheese and Potato Terrine

Black Truffle, Summer Vegetables

Main Courses

Roast Topside of Cheshire Farm Beef

Yorkshire Pudding, Cauliflower and Lancashire Bomb Cheese, Honey Roast Carrot, Duck Fat Roasties, Braised Cabbage and Bacon, Beef Gravy

Crispy Gloucester Old Spot Pork Belly

Caramelised Apple Chutney, Cauliflower and Lancashire Bomb Cheese, Honey Roast Carrot, Duck Fat Roasties, Braised Cabbage and Bacon, Gravy

Salt & Pepper Cod Kiev

Crispy Fried Mussels, Bok Choi Sesame

Broccoli and Tofu Massaman

Jasmine Rice, Lotus Root (VG)

10oz Rib-Eye Steak

£10.00 supplement

Fries, Watercress, Pepper Sauce

Sides £4.00

Parmesan Cheese & Truffle Fries

Tender Stem Broccoli, Miso Butter (VG)

Crisp New Potatoes, Garlic & Mint (VG)

Gem Lettuce, Caesar Dressing, Parmesan

Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Clotted Cream, Sherry Soaked Raisin's

Selection of Homemade Ice Cream and Sorbets

Malteser Cheesecake

Salted Caramel Ice Cream

Selection of Cheese and Biscuits

£3.00 supplement

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.