
SUNDAY LUNCH MENU

1 course £12.95 ■ 2 courses £18.95 ■ 3 courses £21.95

STARTERS

Pressed Gloucester Old Spot Ham Hock
Piccalilli & mustard bread

Chicken Liver Parfait
Classic rich parfait of organic chicken livers, plum & grape chutney, melba toast

Shellfish Cocktail
Crayfish, atlantic prawns, brown shrimps, marie-rose sauce

Soup de jour
Served with homemade bread

English Asparagus (v)
Poached hen's egg, hollandaise sauce

Craigellaehie smoked salmon
Watercress, red onion, capers, brown bread, lemon

MAIN COURSES

Roast Sirloin of Cheshire Beef
Yorkshire pudding, duck fat roast potatoes, braised carrots, buttered cabbage

Roast Cracked Middle White Pork
Roast duck fat potatoes, apple sauce, roast gravy

Roast Goosnargh Chicken
Sage & onion stuffing, pigs in blankets, duck fat potatoes

Braised Lamb Shank
Minted vegetables, mashed potatoes

Wild Mushroom Risotto (v)
Gremolata, parmigiano reggiano, extra virgin oil

Fish of the Day
Please ask your server for details

DESSERTS

Warm Chocolate Brownie
Valhrona chocolate ganache, vanilla ice cream & "Grue de cacao" nibs

Madagascan Vanilla Crème Brûlée
Warm French madeleine

Fruit and Nut Crumble
Apple, pear, plum, crème anglaise

Sticky Toffee Pudding
Vanilla ice-cream, toffee sauce

British Cheese Board
Celery, apple chutney, crackers

Ice cream
Selection of Cheshire ice cream in a brandy snap basket

Speciality tea, coffee & home made chocolate truffles – £2.50 pp

CHILDREN'S MENU

(Under 12) – all at £7.95

MAIN COURSES

Macaroni Cheese (v)

Fish fingers with chips/mash & veggies

Chicken fingers with chips/mash & veggies

Pork sausage with mash/chips & veggies

Roast beef & potatoes, Yorkshire pudding (NB £1.50 supplement)

PUDDING

Selection of Ice creams (all at £2.20 per scoop)

Please note that some of our dishes contain nuts and are all produced in a nut environment