



## SUNDAY LUNCH MENU

SERVED SUNDAY 12:00PM - 8:00PM

### TO START

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#### SOUP OF THE DAY *(v)(gfo)*

Salted Butter, Homemade Bread Roll

#### GAMBAS PIL PIL *(gfo)*

King Prawn, Chorizo, Cherry Tomato, Garlic Butter

#### CHICKEN LIVER PARFAIT

House Chutney, Toasted Brioche

#### ARANCINI BALLS

Mushroom & Slow Cooked Beef Arancini Balls,  
Roast Garlic Mayonnaise

#### GOATS CHEESE SALAD *(v)(gf)*

Whipped Goats Cheese, Seasonal Salad

### THE MAIN EVENT

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#### ROAST BOWLAND BEEF *(gfo)* **or**

#### ROAST CHICKEN AND STUFFING *(gfo)*

Beef Dripping Roast Potato, Butter Mash,  
Roasted Carrot & Parsnip, Cauliflower Cheese,  
Green Beans, Yorkshire pudding, Gravy

#### BRAISED LAMB SHOULDER *(gf)*

Parsley Mashed Potato, Honey Roast  
Roots, Red Wine Sauce

#### BAKED COD LOIN *(gf)*

Herbed Potato Cake, Prawn and Caper  
Sauce

#### CHANA MASALA *(ve)(gf)*

Chickpea, Spinach and Butternut Squash  
Curry, Coconut Rice

### SOMETHING SWEET

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#### STICKY TOFFEE PUDDING *(v)(gfo)*

Butterscotch Sauce, Vanilla Ice Cream

#### CHOCOLATE FUDGE PUDDING *(v)*

White Chocolate Ice Cream

#### GLAZED CRÈME BRÛLÉE *(v)(gfo)*

Mulled Fruits, Homemade Shortbread

#### TREACLE TART *(v)*

Clotted Cream Ice Cream, Caramel Gel

#### SELECTION OF BRITISH CHEESE *(gfo)*

Biscuits, Grapes, Celery, House Chutney  
*(+£2 Supplement)*

### COURSES

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TWO COURSES £26.50

THREE COURSES £32.50