



Sunday Roast

Sample Menu

Served as two courses or three courses

Pickled beetroot & goats cheese salad, sticky walnuts & pomegranate molasses (v)

Potted brown crab, caper & pickled cucumber salad

Game terrine, pickled walnut mayonnaise, damson chutney

Celeriac soup, chestnuts, chives & truffle oil (v)

Prawn & langoustine cocktail, malt whisky Marie Rose

Warm black pudding, celeriac slaw, cured ham, poached egg & truffle dressing

Roast sirloin of Lancashire beef (served quite pink) mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Roast chicken breast, sage & onion stuffing, chipolatas, mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Grilled cod fillet, mashed potato, fresh tomato, red onion & herb sauce

Winter spiced Puy lentil cottage pie with Lancashire cheese

All served with a seasonal vegetable side dish to share

Sticky toffee pudding with ice cream or local cream

Warm orange & almond sponge, vanilla ice cream

Crème Brulee, poached pear

Chocolate mousse, toasted hazelnuts & caramel ice cream

Selection of Lancashire cheese

A Children's Menu is available on Sunday, offering smaller roasts and simplified versions of our dishes

2 Courses £32.50 3 Courses £37.50