

SUNDAY MENU

STARTERS

Leek & potato soup, potato & rosemary bread
Grilled mackerel, pate & pickled carrot
Jerusalem artichoke mousse, autumn truffle & mushroom (v)
Duck salad, blood orange & chicory salad
Smoked & poached salmon ballotine, horseradish cream & beetroot
Chicken liver & foie gras parfait & Muscat grape chutney
Ham hock terrine, mustard mayonnaise & pickled egg
Seared tuna, sour apple & crème fraiche

MAINS

Roasted topside of beef / slow cooked & rolled pork belly with Traditional garnish & Yorkshire puddings *
Cod fillet, chorizo, new potatoes & red peppers
Guinea fowl, kale puree & heritage carrot
Salmon fillet, purple sprouting broccoli and stilton tagliatelle
Sweet cured bacon chop, choucroute & puy lentils
Butternut squash pomme anna, truffle & goats cheese flan (v)
Monkfish, bourguignon & roast onion mash (£6 supplement)
Cottage pie, celeriac & garlic mash

SIDES

Triple cooked chips	3.5	Spinach	5
Chantenay carrots	3	Caesar salad (add chicken – supplement 3/6)	4/10
Garden peas	5	Kale & Alsace bacon	3.5

DESSERTS

Manchester tart
Crème brûlée & pistachio biscotti
Red wine poached pear, blackcurrant & liquorice ice cream
Passionfruit cheese cake, lime sorbet
Apple crumble tartlet & marzipan ice cream
Cheese board (£6 supplement)

£29.50 for 3 courses

*** Available from 12noon until 3pm**

***Our steak menu is available from 3pm (please ask your waiter)**

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.