

SUNDAY MENU

STARTERS

Celeriac soup, stilton & roast apple
Grilled mackerel, pate & pickled carrot
Jerusalem artichoke mousse, autumn truffle & mushroom (v)
Duck salad, blood orange & chicory salad
Roast scallops, celeriac & black garlic risotto (£4 supplement)
Chicken liver parfait & Muscat grape chutney
Ham hock terrine, pea puree & hens' egg
Seared tuna, sour apple & crème fraiche

MAINS

Roasted topside of beef / pork cutlet with Traditional garnish & Yorkshire puddings *
Smoked haddock, buttered new potatoes, poached egg & mustard hollandaise
Roast duck breast & leg, sweetened chicory & roast carrot (£6 supplement)
Cod loin, artichoke & balsamic shallot
Cornfed chicken breast, dauphinoise potatoes & sprouting broccoli
20 Stories bone marrow 8oz burger (cooked to medium well)
Butternut squash pomme anna, truffle & goats cheese flan (v)
Moules mariniere, straw fries, garlic, rosemary & lemon salt
Game pie, red cabbage & red wine jus

SIDES

Triple cooked chips	3.5	Wilted spinach	3.5
Chantenay carrots	3	Caesar salad (add chicken – supplement 3/6)	4/10
Cauliflower mornay	5	Kale & Alsace bacon	3.5

DESSERTS

Manchester tart
Chocolate delice, blackberry & vanilla ice cream
Salted caramel & banana choux bun, bitter chocolate
Honeycomb, yelisons goats curd & sweet seed granola
Red wine poached pear, blackcurrant & liquorice ice cream
Lemon tart, passion fruit sorbet & Italian meringue
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.