

20.
STORIES

SUNDAY MENU

STARTERS

Roast tomato soup with cod crostini
Cured wild sea trout, pineapple, mango & coriander
Salmon terrine with pickled cucumber
Ham hock & trotter croquettes, gribiche sauce
Chicken & foie gras terrine, chanterelles & leek vinaigrette
Wye Valley Asparagus with truffle & hollandaise sauce
Caesar salad (add chicken- supplement 3)

MAINS

Roasted topside of beef/rolled pork belly with Traditional garnish & Yorkshire puddings *
Shetland cod, mussels, shrimps & garlic cream
Corn fed chicken breast, spiced cous cous & lemon gras
Beer battered fish & chips, mushy peas & tartare sauce
Minced beef & onion pie, glazed carrot
Sea bream, grilled aubergine & courgette & harissa peppers
Bacon chop, hens egg, greens & mash potato
Pumpkin pomme Anna, truffle & goat's cheese flan (V)

SIDES

Green beans sweet pickled shallot & garlic	4	Triple cooked chips	4.5
Garden peas & mint	4.5	Chantenay carrots	4
Grilled mushrooms	4.5	Buttered jersey royals	4.5

DESSERTS

Chocolate brownie & blackcurrant sorbet
Manchester tart
Crème brulee, strawberry compote
Buttermilk panacotta, poached rhubarb & meringue
Lemon tart with raspberry sorbet
Sticky toffee pudding, pecans, vanilla ice cream & butterscotch sauce
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.