



SUNDAY LUNCH MENU

Soup of the day (v)

Served with a warm bread roll

Chicken liver pate

With red onion and chorizo chutney and toasted brioche

Squid ink arancini

With confit garlic and wasabi mayonnaise

Smoked salmon terrine

With dill crème fraiche and caper flowers

Grilled halloumi (v)

With a carrot and orange salad and hot honey dressing

Roasted chicken breast

With roast potatoes, seasonal root vegetables, pan jus and Yorkshire pudding

Braised featherblade of beef

With herb creamed potatoes, seasonal root vegetables, red wine jus and Yorkshire pudding

Traditional fish and chips

With triple cooked chips, minted crushed garden peas and tartare sauce

Buttercross Cumberland pork sausages

With herb creamed potatoes, buttered cavolo nero, kale and onion gravy

Roasted cauliflower and hazelnut carbonara (v)

With penne pasta and garlic toasted ciabatta

Espresso brownie

With baileys chocolate sauce and vanilla ice cream

Keylime pie

With Chantilly cream and toasted pecan nuts

Trio of Cheshire farm ice cream

Please ask for todays selection

Poached pear

with orange sorbet and pistachio emulsion

Selection of local cheeses

With crackers, celery, grapes and chutney

Two Courses **£22.95pp** Three Course **£27.95pp**

A full list of allergens is available for each dish. Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide. Prices are inclusive of VAT at current rate.