

Sunday Lunch

2 Courses £34 | 3 Courses £39.50

To Begin With

Selection of Organic Bread	9.5
<i>Trio of Flavoured Butters</i>	
Add Lancashire Bomb Cheese Custard	5
Marinated Olives	7.5
<i>Lemon and Herb</i>	

Starters

Whipped Chicken Liver Parfait	
<i>Onion Chutney, Brioche</i>	
Roasted Cauliflower Soup VE	
<i>Artisan Sourdough</i>	
Trout Rillettes	
<i>Caper Jam, Pickled Shallots, Buttermilk, Dill, Nasturtium</i>	
Cod and Chorizo Fish Cake	
<i>Sriracha Butter Sauce, Panzanella Salad</i>	

Main Courses

Roast Sirloin of Cheshire Farm Beef	
<i>Goose Fat Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Beef Gravy, Yorkshire Pudding</i>	
Pan Fried Hake Fillet GF	
<i>Compressed Cucumber, Spinach Purée, Wilted Romaine, Yuzu, Dill Beurre Blanc</i>	
Nut Roast VG	
<i>Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Beef Gravy, Yorkshire Pudding</i>	
Herb Marinated Lamb Leg	
<i>Goose Fat Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Beef Gravy, Mint Sauce, Yorkshire Pudding</i>	

On the Side

Tenderstem Broccoli VG GF	8
<i>Miso Butter, Roasted Peanuts</i>	
Triple Cooked Chips VG	7
<i>Vinegar Salt</i>	
Duck Fat Carrots	8
<i>Pickled Dates, Cumin, Wheat Berries</i>	
Creamed Savoy Cabbage GF	7
<i>Pancetta, Garlic</i>	
Buttered Chive Mashed Potatoes GF	7

Desserts

Steamed Cherry Bakewell Sponge	
<i>Amaretto Custard</i>	
Lemon Meringue Pie	
<i>Forest Fruits Compote</i>	
Milk Chocolate Cremeux	
<i>Salted Caramel, Peanut Butter</i>	
Selection of British Artisan Cheeses	7.5
<i>Sourdough Crackers, Quince, Pear Chutney</i>	
	suppl.

VG = Vegetarian VE = Vegan GF = Gluten Free

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.