

Sunday Lunch

2 Courses £34 | 3 Courses £39.50

To Begin With

Selection of Organic Bread **9.5**

Trio of Flavoured Butters

Add Lancashire Bomb Cheese Custard **5**

Marinated Olives **7.5**

Lemon and Herb

Starters

Whipped Chicken Liver Parfait

Onion Chutney, Brioche

Roasted Cauliflower Soup **VE**

Artisan Sourdough

Trout Rillettes

Caper Jam, Pickled Shallots, Buttermilk, Dill, Nasturtium

Cod and Chorizo Fish Cake

Sriracha Butter Sauce, Panzanella Salad

Main Courses

Roast Sirloin of Cheshire Farm Beef

Goose Fat Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Beef Gravy, Yorkshire Pudding

Pan Fried Hake Fillet **GF**

Compressed Cucumber, Spinach Purée, Wilted Romaine, Yuzu, Dill Beurre Blanc

Nut Roast **VG**

Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Red Wine Reduction, Yorkshire Pudding

Herb Marinated Lamb Leg

Goose Fat Roast Potatoes, Lancashire Bomb Cauliflower Cheese, Honey Roasted Carrots, Charred Tenderstem Broccoli, Beef Gravy, Yorkshire Pudding

On the Side

Triple Cooked Chips **VG** **7.5**

Rosemary & Thyme, Sea Salt

Creamed Caramelised Sweetcorn **VG** **7.5**

Shallots, Chives

Roasted Heritage Carrots **7.5**

Wild Garlic, Yoghurt, Crispy Chicken Skin

Tenderstem Broccoli **VG** **7.5**

Miso, Dry Roasted Peanuts

Crushed Jersey Royals **VG** **7.5**

Seaweed Butter

Beer Battered Onion Rings **VG** **7.5**

Sage & Sea Salt

Desserts

Steamed Cherry Bakewell Sponge

Amaretto Custard

Lemon Meringue Pie

Forest Fruits, Blackcurrant Sorbet

Milk Chocolate Cremeux

Salted Caramel, Peanut Butter

Selection of British Artisan Cheeses

Sourdough Crackers, Quince, Pear Chutney

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.