

Sample Sunday Lunch Menu

STARTERS

Homemade Soup of the Day

crusty bread & butter

Salmon Croquette

roasted red pepper ketchup

Devilled Chicken Livers

toasted brioche, rocket and sun blushed tomatoes

Prawn Popcorn

sweet chilli, lime, coriander

Tomato and Mozzarella Flatbread

red onion, black olive, basil and rocket

MAINS

Roasts of the Day

35 Day Dry Aged Roast Sirloin of Bowland Beef

New Seasons Leg of Lamb

Roasted loin of Pork

Trio of Roasts £1.50 supplement

all served with duck fat roast potatoes, creamy mash, cauliflower cheese, seasonal vegetables, rich red wine gravy & Yorkshire pudding

Pan Fried Salmon Fillet, Smoked Bacon Crumble

crushed new potatoes, caramelised chicory, tender stem broccoli, white wine sauce

Char grilled Chicken Breast

pomme anna, buttered spinach, chantenay carrots, pancetta cream sauce

Wild Mushroom Risotto

wild mushrooms, garden peas, truffle oil, rocket and parmesan

Smoked Salmon Linguine

tomato, chilli and vodka sauce

ONE COURSE £13.50 TWO COURSES £17.95 (desserts not included)

Our Brasserie and Children's Menu are also available.