

## SUNDAY LUNCH

1 COURSE £13.95 2 COURSES 18.95 3 COURSE 22.95

### STARTERS

**HOMEMADE SEASONAL SOUP**

with rustic bread

**FRESHLY STONE BAKED PIZETTE**

with mushroom, garlic sauce and mozzarella

**CURED MEATS OF CHORIZO & PARMA HAM**

with pickled beetroot, goats cheese, herb crème fraiche and toasted sundried tomato bread

**SMOKED SCOTTISH SALMON**

With potato cake, rocket and hollandaise sauce

### MAINS

**ROASTED STAFFORDSHIRE BEEF**

with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

**HONEY AND MUSTARD GLAZED ROASTED HAM**

with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

**SEA BASS FILLETS**

with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter.

*(all main meals are served with creamy mash and seasonal vegetables)*

### DESSERTS

**STICKY TOFFEE PUDDING**

with toffee sauce and vanilla ice cream

**THREE SCOOPS OF ICE CREAM**

from the award-winning Cheshire farm in a homemade brandy snap basket (choose from vanilla, chocolate, strawberries and cream, honeycomb or mint choc chip)

**CHEESE SLATE**

Ford Farm cave aged traditional Cheddar, Tunworth camembert style cheese with wild garlic Yarg with artisan biscuits and grapes

**CHOCOLATE BROWNIE**

served with chocolate sauce and vanilla ice cream

**HOMEMADE CHEESECAKE**

**FOOD ALLERGY NOTICE** - If you have a food allergy or special dietary requirement please inform a member of the hospitality team **THANK YOU**