

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**