

# Sunday Menu

## To begin - £3.25 each

Homemade breads with olive oil, balsamic and butter

Black olive and anchovy tapenade  
Pickled red peppers

Basil pesto  
Smoked aubergine caviar

## Starters

<b>Soup of the day</b> sourdough bread	<b>£6.00</b>	<b>Chicken liver parfait</b> pear & raisin chutney, pain d'epice	<b>£6.00</b>
<b>Pork and mustard Scotch egg</b> celeriac and apple remoulade	<b>£6.00</b>	<b>Smoked Salmon, pickled cucumber</b> with horseradish mayonnaise	<b>£6.00</b>
<b>Courgette risotto</b> Goats cheese, black olive crumb	<b>£6.00</b>	<b>Pan fried scallop</b> smoked apple, hazelnut gnocchi	<b>£6.00</b>

## Main courses

<b>Roast rib eye of Aberdeen Angus beef</b> roasties, Sunday vegetables, Yorkshire pudding	<b>£18.50</b>	<b>Half roast Cheshire chicken</b> roasties, Sunday vegetables, Yorkshire pudding	<b>£15.00</b>
<b>Red pepper crusted salmon</b> King prawns, lemon gnocchi	<b>£17.50</b>	<b>Ricotta gnocchi</b> Spring greens, poached egg	<b>£17.50</b>
<b>Loin of cod</b> purple potatoes, artichoke, hollandaise	<b>£17.50</b>	<b>Braised beef cheek</b> giant couscous, glazed carrot, dukkha crumb	<b>£17.50</b>
<b>5oz/8oz Cheshire beef burger</b> lettuce, tomato and gherkins, fries	<b>£9.50/£12.50</b>	<b>Corn fed chicken breast</b> truffle macaroni, confit egg yolk, peas a la Francaise	<b>£17.50</b>
<i>add smoked bacon and cheddar</i>	<i>£2.00</i>	<b>Beer battered haddock</b> chips, peas and tartare sauce	<b>£12.00</b>

## Great British Beef

<b>10oz Rib eye</b>	<b>£27.00</b>	<b>10oz Sirloin</b>	<b>£28.50</b>
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<b>32oz Wing rib for two</b>	<b>£45 per person</b>
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All served with beef dripping chips, tomato, mushroom, watercress and herb butter

<b>Sauces - £3.00</b>	Peppercorn & Cognac	Béarnaise	Port & Stilton
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## Side dishes - £4.00

Beef dripping chips	Aged parmesan and truffle fries
Sautéed mushroom and spinach	Kale and bacon
Mixed house salad	Rocket and parmesan salad.

## Desserts

### Pineapple upside down cake

rum caramel, cream

### Sticky toffee pudding

toffee sauce, vanilla ice cream

### Blood orange warm chocolate mousse

Orange sorbet

### Apple crumble parfait

blackberry and caramelised apples

### Greek yoghurt panna cotta

hazelnut and pear

### Affogato (£1 supplement)

espresso, ice cream, and a liqueur of your choice

**Cheeses**, chutney and crackers (£1 supplement)

**Choice of ports and matching dessert wines available**

### Dessert Cocktails - £7.00

**Brandy Alexander** - Cognac, crème de cacao and cream with grated nutmeg

**Espresso Martini** -Kahlua, vodka and a shot of espresso

**Friar Tuck** -Frangelico, crème de cacao shaken with cream

**Salted Caramel Martini** – Vanilla, caramel and salt

### Teas and coffees

Americano	£2.70	Caffe Latte	£2.90	Flat white	£2.90	Cappuccino	£2.90
Espresso	£2.25	Macchiato	£2.50	Speciality teas	£2.50	Liqueur coffee	£4.95

### After dinner brandy & Cognac

Courvoisier VS Cognac de Napoleon	£2.75	Calvados, Chateau du Breuil	£4.00
Remy Martin VSOP Mature cask finish	£3.75	FDC, Solera Gran Reserve, Jerez	£6.20
Remy Martin XO Excellence	£11.00	Grappa Moscato, Bebe Tosolini	£3.60

### Wee malts

Old Pulteney, Wick 12 year old	£4.40	Lagavulin, Islay, 16 year old	£4.75
Auchentoshan, 12 year old	£4.00	Talisker, Skye, 10 year old	£4.50
Balvenie, Double Wood, 12 year old	£4.45	Dalwhinnie, Highland, 15 year old	£4.50
Ilse of Jura, Origin, 10 year old	£4.30		

### Liqueurs

Drambuie	£2.90	Frangelico	£2.70	Amaretto	£2.70	Chambord	£2.80
Baileys	£3.50	Tia Maria	£2.70	Kahlua	£2.70	Grand Marnier	£2.70
Benedictine	£2.80	Patron XO	£4.20	Cointreau	£2.70	Limoncello	£3.00



