

## Sunday Menu

### Bar snacks/Starters

<b>Homemade dips</b> served with sea salt and olive croutons	<b>£3.50 each</b>
Pickled red pepper • black olive tapenade • basil pesto • aubergine caviar • Nocarella olives	
<b>Homemade breads</b> olive oil, balsamic and butter	<b>£4.00</b>
<b>Tomato &amp; Tallegio arancini</b> tomato & chilli jam	<b>£6.00</b>
<b>Pork rilette croquettes</b> apple puree	<b>£5.50</b>
<b>Roasted, spiced cauliflower</b> coriander yoghurt, pomegranate & peanuts	<b>£6.00</b>
<b>Dill cured salmon</b> blini, sour cream & caviar	<b>£6.00</b>
<b>Chicken liver parfait</b> pear & raisin chutney, sourdough	<b>£7.50</b>
<b>Traditional scotch egg</b> caper & parsley mayonnaise	<b>£7.50</b>
<b>Baked, baby camembert</b> garlic, rosemary, onion jam & croutes	<b>£10.00</b>
<b>Soup of the day</b> sourdough bread	<b>£6.00</b>
<b>Beetroot risotto</b> pickled golden beetroot & candied walnuts	<b>£7.50/£15.00</b>
<b>Queenie scallop linguini</b> lime, chilli, cashew and coriander pesto	<b>£7.50/£15.00</b>

### To share (ideal for 2 sharing)

<b>Charcuterie board:</b> pork rillettes, chicken liver parfait, pork croquettes, home cured hams & salamis, grilled bread	<b>£30.00</b>
<b>Fish board:</b> Dill cured salmon, prawn cocktail, salt cod beignet, rollmops, breaded fish goujons, peppered mackerel pate, tartare sauce & grilled bread	<b>£30.00</b>
<b>Vegetarian board:</b> fresh basil pesto, pickled peppers, aubergine caviar, cardamom & orange Nocarella olives, tomato arancini with onion jam, harissa halloumi fritters & croutons	<b>£26.00</b>

## Sunday roasts

<b>Topside of Yorkshire beef</b> ( <i>medium rare</i> )	<b>£18.50</b>
<b>Goosnargh corn fed chicken</b>	<b>£16.50</b>
<b>Chateaubriand (for 2 sharing) 18oz</b>	<b>£30.00 per person*</b>

\*limited availability

All roasts served with traditional roast trimmings and a homemade Yorkshire pudding

## Prime cuts

<b>10oz Ribeye</b>	<b>£27.00</b>
<b>10oz Sirloin</b>	<b>£28.50</b>
<b>8oz Fillet</b>	<b>£36.00</b>

All steaks served with grilled tomato, mushroom, watercress and chunky chips

## Mains

<b>Slow roasted pork belly</b> spiced pineapple, Satay & grilled broccoli	<b>£17.50</b>
<b>Grilled seabass</b> red Thai sauce, bok choi & basmati rice	<b>£17.50</b>
<b>Featherblade of beef Bourguignon</b> mashed potato	<b>£17.50</b>
<b>Beer battered haddock</b> chips, crushed peas, tartare sauce	<b>£12.50</b>
<b>Cottage Pie</b> celeriac & garlic puree	<b>£13.00</b>
<b>Fish pie</b> buttered leeks	<b>£14.50</b>
<b>Cheese and potato pie</b> white wine sauce & green beans	<b>£12.50</b>
<b>'Grandads' sausages</b> mash potato & onion gravy	<b>£12.00</b>
<b>Buttermilk chicken burger</b> Asian coleslaw, Sriracha mayonnaise & fries	<b>£14.00</b>
<b>Bone marrow burger</b> gherkin and tomato salad & fries	5oz <b>£11.00</b> 8oz <b>£14.00</b>
Selection of toppings:	<b>£3.00</b>

home cured bacon & cheddar • Stilton and crisp onion • spiced avocado and fried egg

## Sides

Chunky chips • Blue cheese mash potato • Mixed house salad • Parmesan truffle fries • Asian coleslaw • Sweet potato fries • Grilled broccoli • Beer battered onion rings • Spinach and mushrooms • fries

**£4.00**