

## **Sunday Lunch**

**2 Course £12.95 3 Course £15.95**

### **Starter**

Seasonal Soup of the Day served with a Freshly Baked Miniature Tin Loaf

Chicken Liver Paté, Beetroot Jam, Toasted Brioche

Grilled Smoked Mackerel, Kedgeree, Curry Sauce, Poached Egg (£1 supplement)

Goats Cheese Fritters, Tomato and Chilli Jam, Toasted Walnuts

### **Main**

Roast Silverside of Beef, Slow Braised Shoulder of Lamb or Roasted Chicken Breast served with Sweet Potato Puree, Roasted Roots and Potatoes, Fine Beans, Cauliflower Cheese, Yorkshire Pudding

Steak, Ale and Mushroom Pie, Roasted Roots, Seasoned Chips

Gammon Steak, Slow Roasted Tomato, Pineapple Chutney, Poached Egg, Seasoned Chips

Beer Battered Cod, Pea Puree, Homemade Tartar Sauce, Seasoned Chips

Chicken, Marinated Lamb 'Rann' or Vegetable Fajitas, Soft Tortilla Wraps, Homemade Guacamole, Salsa and Sour Cream, Cheese

### **Desserts**

Dark Chocolate Brownie, Milk Chocolate Sauce, Salted Maple Pecan Ice Cream

Winter Fruit Eton Mess, Mulled Wine Jelly, Cinnamon Meringue

Blood Orange Cheesecake, Charred Blood Orange, White Chocolate, Toffee Sauce

Selection of Cheshire Farm Ice Cream, Shortbread

Selection of British Cheeses, Mulled Onion Marmalade (£1 supplement)