

Sample Sunday Menu – March 2025

3 Courses £40.50 - 2 Courses £34.00

Available from 12:00 noon - 2:30pm and 5.30pm - 8.00pm

Includes warm bread rolls and Netherend Farm butter / Café du Monde Coffee or Eilles loose-leaf tea and petits fours

STARTERS

Spiced butternut squash soup V
Toasted pumpkin seeds, coriander

Scottish smoked salmon
Crème fraîche, lemon, caperberries, toasted sourdough

King prawn and crayfish cocktail
Baby gem lettuce, cocktail sauce

Chicken liver parfait
Fig and apple chutney, ciabatta toast

Grilled gem lettuce VE
Roast baby beets, toasted hazelnuts, mint dressing

MAINS

Grass-fed dry-aged roast beef
or
Slow cooked shoulder of lamb
or
Corn-fed chicken breast
Roast potatoes, cauliflower cheese,
Savoy cabbage, confit carrots, Yorkshire pudding,
red wine jus

Sea bass fillet
Safron potatoes, samphire, caper butter
Wild mushroom and spinach Wellington V*
Greens, truffle sauce
[*VE without sauce]

SIDES

£5.50 each

Rosemary skin-on fries V
Creamed spinach, toasted pine nuts V
Tenderstem broccoli, chilli and sesame



SAUCES: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce, Mayonnaise,
Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce, HP brown sauce, Mint sauce, Cranberry jelly

DESSERTS

Warm banana and cinnamon cake
Cookie dough ice cream
Chocolate brownie
Rum and raisin ice cream
Morello cherry cheesecake
Cherry compote
Baked blueberry frangipane tart
Crème Chantilly
Jude's ice creams and sorbets
(3 scoops)
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel
Sorbets: Mango, Lemon, Raspberry
Cheeseboard (£8.00 Supplement)
Served with olive bread, quince jam and grapes
Rachel, Baron Bigod, Lancashire Bomb Extra Mature Cheddar, Beauvale



HOT BEVERAGES

Served with petits fours

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière,
Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam Darjeeling, Silver Needle,
Green Jasmine Blossom, Camomile, Peppermint, Ginger & Lemon, Fruity Berries, Green Sencha, Lapsang Souchong

WINES

WHITE

		125ml	175ml	250ml
115	Pinot Grigio Villa Elsa 2021, Italy	£7.90	£10.10	£13.70
119	Pulenta Estate XIV Pinot Gris 2022, Argentina	£8.45	£11.10	£15.25
122	Last Stand Chardonnay 2023, Australia	£6.60	£8.70	£11.85
124	Honu Sauvignon Blanc, Marlborough 2023, New Zealand	£7.90	£10.60	£14.75
126	Post Tree Chenin Blanc 2023, South Africa	£7.25	£9.55	£13.10

		125ml	175ml	250ml
204	Château Freybernat 2020, Bordeaux, France	£8.20	£10.80	£15.00
217	Casa Sant Orsola, Chianti 2021, Italy	£7.75	£10.30	£13.95
221	Ontañón Rioja, Crianza 2020, Spain	£7.75	£10.30	£13.95
223	Benjamin, Malbec Mendoza 2023, Argentina	£8.30	£11.10	£15.55
231	Hoopenberg Merlot 2020, South Africa	£7.75	£10.10	£13.70

- The above is a selection, please ask to see our full list of wines by the bottle -

ALLERGENS: V Vegetarian, VE Vegan

Please ask your waiter if you would like full allergen information.

SERVICE CHARGE: For tables of 6 and over a service charge of 12.5% will be added. All other tables, gratuities are at your discretion.
Please note that our staff keep any gratuities generously given – thank you.

Children (under 12)
Eat half price