

SUNDAY MENU

TWO COURSES £16.50 | THREE COURSES £19.50

(Pizzas not included)

STARTERS

Chicken liver pate, toasted bloomer, chutney

Salt & pepper squid, mango, pineapple & roasted red pepper salad, chilli caramel dressing

Crayfish cocktail, Marie Rose sauce, malted bloomer

Spiced lamb sausage roll, apricot & stilton salad

Wild mushroom, garlic cream sauce, brioche toast (V)

MAINS

Roasted topside of beef, roasted potatoes, seasonal vegetables & Yorkshire pudding

Griddled halloumi salad, quinoa, sun-blush tomatoes, rocket, pomegranate, roasted red peppers, olives & pesto (V)

Award winning pork & leek sausages, creamy mash & seasonal greens

Beer battered haddock, chips, not so mushy peas, chunky tartare sauce

Mediterranean lasagne, house salad & garlic flatbread (V)

Braised shoulder of lamb, minted mash, braised red cabbage & broccoli

Grilled sea bass, heritage tomato, charlotte potatoes, sorrel butter, samphire

Margherita pizza buffalo mozzarella, sun blushed tomatoes, basil pesto £9.50

Pepperoni pizza, Cobble Lane English pepperoni, fresh red chili, charred spring onion & rocket £11.00

Confit corn fed Gressingham chicken pizza, black garlic, garlic butter, smoked Appleby Cheshire cheese, Wirral watercress £11.50

King prawn & charred red pepper pizza, rocket, saffron aioli, hot habanero jam £14.00

SIDES

Pigs in blankets £3.00

Half pint of fries (V) £3.00

Creamy mash (V) £3.00

Braised red cabbage (V) £2.50

Roasted cauli cheese (V) £3.00

Buttered new potatoes (V) £3.00

PUDS

Sticky toffee pudding, toffee sauce & honeycomb ice cream

Vanilla cheesecake, blackberry compote

Warm chocolate brownie, chocolate sauce & vanilla ice cream

Golden syrup sponge, custard

HOT DRINKS

Various teas from £2.00

Coffees (Tell us how you like it) from £2.00

Hot Chocolates from £2.00

(Fancy something a bit special? Just ask)

(v) - Vegetarian. Due to the presence of nuts in our restaurant, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchen. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information. Meat weights uncooked. Please ask to see our Gluten Free menu.