

S U N D A Y L U N C H D I N I N G 12pm-4.00PM

STARTERS

Grilled Asparagus, Poached Duck Egg, Local Honey & Thyme VDFGF £9.50

Lebanese Hummus, Flatbread VE GFO DF £6.00

Ham, Leek & Black Bomber Croquettes £7.50

Tiger Prawn Skewers, Mango & Chilli DF GF £11.00

Orange & Vermouth Glazed Scallops, Taramasalata, Shaved Fennel ± 15.50

MAINS

Choose one of the following mains, all served with Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Tenderstem Broccoli, Braised Carrots and Gravy.

Roast Picanha Beef GFO £25.00 A prized cut from the top of the rump, from prime Cheshire herds.

Porchetta GFO £23.50 A rolled joint of free range British Pork, stuffed with garlic, herbs and fennel seeds.

Garlic Butter Roast Breast of Free Range Cheshire Chicken GFO £22.50

Mushroom & Jerusalem Artichoke Pie with Tarrgaon Velouté V £17.50

GF = GLUTEN FREE GFO = GF OPTION Ve = VEGAN V = VEGETARIAN DF = DAIRY FREE

N = CONTAINS NUTS Please ask a member of staff for full details of allergen

information.

Please note that a discretionary service charge of 10% will be added to the bill

DESSERTS

Pineapple Upside-down Cake, Pink Peppercorn Cream V £8.00

Dark Chocolate & Tahini Torte, Sesame Brittle VE DF £8.00

Strawberry Semi Freddo, Strawberry Gel, Balsmic, Meringue VGF £8.00

Affogato, Darkwoods Espresso, PX Sherry V GF £9.00

Dolce de Leche Cheesecake, Toffee Popcorn V £8.00

