

Traditional Sunday Menu

One course £11.50 Two courses £15.50 Three courses £19.50

STARTERS

Chef's soup served with baked bread

Warm goats cheese and beetroot salad

Crab cake with crispy seaweed, mango and pineapple salsa

Cantonese sweet chilli prawns, glass noodles and cashew nuts

Salami on garlic and cheese ciabatta with salad

MAINS

Roast topside of beef, roast potatoes, Yorkshire pudding and seasonal vegetables

Roast lamb, roast Potatoes and seasonal vegetables

Roast chicken, roast potatoes and seasonal vegetables

Pesto bound tagliatelle with confit tomatoes, feta cheese and black olives

Buttered plaice fillet, new potatoes, seasonal vegetables with lemon and cream sauce

(mixed meats £2.50 supplement)

DESSERT

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Vanilla and lemon cheesecake with fresh cream

Chocolate brownie, chocolate sauce and honeycomb ice cream

Selection of locally sourced cheeses, chutney, celery, grapes and biscuits

Selection of Cheshire Farm ice cream