



SUNDAY LUNCH MENU

STARTERS

Bread and Oil (VE)

Warm sourdough with extra virgin olive oil and balsamic vinegar

Falafel and Hummus (VE)

Served with warm flatbread and finished with basil oil

Chicken Liver Pâté

Served with house chutney and sourdough bread

Marinated Olives (VE)

Soup of the Day (V)

Served with warm sourdough

Belly Ribs

Slow-cooked with a bourbon glaze and chimichurri dressing

Gambas Pil Pil

Prawns and chorizo cooked in chilli and garlic, served with crisp crostini

Pea and Mint Risotto (V)

Oozy risotto finished with authentic Italian Parmesan

Add Chicken - 3 / Add Prawns - 4

SPLENDID SUNDAY ROASTS

Your choice of

Chicken | Pork Belly | Beef

Served with seasonal veg, roast potatoes, Yorkshire pudding and gravy

Vegan Roast (VE)

Veg Wellington with seasonal veg, roast potatoes and vegan gravy

DESSERTS

Chocolate Brownie

Served with vanilla ice cream and creamy chocolate sauce

Cheesecake

Ask your server for the cheesecake of the day

Sticky Toffee Pudding

Served with caramel sauce and banana

Selection of Cheshire Ice Creams and Sorbets

SIDES

Cauliflower Cheese

3.5

Yorkshire Pudding

1

Roast Potatoes

2

Seasonal Veg

3

TWO COURSES £15.95 | THREE COURSES £19.95

MAIN COURSE AND BOTTOMLESS PROSECCO FOR £35

(Available for 1.5 hours, T&Cs apply)

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know
(V) - Vegetarian, (VE) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity