

# SUNDAY CARVERY MENU

## STARTERS

- Spinach and watercress soup with crème fraiche and warm focaccia (vgo) (gfo) £7.95  
Chicken liver parfait, house chutney and toasted sourdough bread (gfo) £9.50  
Prawn and crayfish cocktail with malted sourdough bread (gfo) £11.95  
Cauliflower and goat's cheese panna cotta with beetroot coulis and baby salad (v) £8.50  
Crab cannelloni with horseradish aioli and charred vegetables £8.50
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## FROM THE CARVERY

Adults £20.95 | Children under 10 £10.00

- Mustard and honey glazed gammon (gfo)  
Roasted crown of turkey (gfo)  
Roasted striploin of beef (gfo)  
Nut roast (v)

A selection of potatoes, vegetables and trimmings are available from the carvery to accompany the above dishes.

THE FOLLOWING DISHES ARE COOKED TO ORDER. PLEASE ALLOW UP TO 15 MINUTES

- Fish of the day, garlic parmentier potatoes and seasonal vegetables £19.95  
Wild mushroom, butternut squash and chestnut wellington (vg) £19.95
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## DESSERTS

- Warm strawberry frangipane tarte, clotted cream and a winter berry compote (v) £7.95  
Passion fruit and pineapple cheesecake, passion fruit gel and coconut ice cream (v) £7.95  
Steamed sponge pudding, lemon curd, traditional English custard (v) £8.95  
Warm bread and butter pudding, clotted cream ice cream, vanilla Anglaise and poached apricots (v) £7.95  
Chocolate tarte, honeycomb ice cream, dark chocolate ganache and fudge pieces (v) £7.95  
Selection of British cheeses with biscuits and traditional accompaniments (gfo) £12.95  
Selection of Cheshire Farm ice cream (vgo) (gfo) £7.95

Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

(v) Vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available.

The Tip Jar A discretionary 7.5% contribution to the tip jar to your bill. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.