

SUNDAY LUNCH MENU

TO INDULGE

Kir Royal 13
Elderflower Collins 13
Bruno Paillard Brut Première Cuvée NV 12

TO START

Prawn and smoked salmon cocktail, cucumber, tomato, lemon
Whipped chicken liver mousse, red onion chutney, brioche
Feta and mozzarella salad, chicory, balsamic sunflower seeds
Mushroom veloute, sourdough

TO FOLLOW

Cheshire roasted topside of beef, Yorkshire pudding, pan juices

Roasted Cheshire pork loin, crackling

Squash pithivier

Above served with seasonal vegetables and roast potatoes

Pan roasted halibut, cream leek sauce, potato cake

TO FINISH

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Chocolate brownie, whipped cream, caramel ice cream
Mandarin cheesecake, orange gel, orange sorbet
Cheese, biscuits, chutney

2 courses 29.95 | 3 courses 34.95

This is a sample menu. Prices and dishes correct at the time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens
are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.