



SUNDAY LUNCH DINING

1pm - 5pm

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

STARTERS

Ham, Leek & Black Bomber Croquettes	ea. £1.65
Lebanese Hummus & Flatbread VE GFO DF	£6.00
Pea & Mint Arancini	ea. £3.25
Pil Pil Prawns GFO DF	£10.00

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 and roasted joint of free range British pork belly, stuffed with garlic, herbs and fennel seeds	
Free Range Cheshire Chicken Breast GFO	£22.50
Pan-roasted with garlic butter and fresh herbs	
Mushroom & Jerusalem Artichoke Pie, Tarragon Velouté V	£17.50

DESSERTS

Vanilla Panna Cotta, Rhubarb & Ginger, Olive Oil & Lemon Crumb VE	£7.50
Café Basque Cheesecake, Coffee & Almond Brittle, Coffee Caramel V	£7.50
Chocolate & Raspberry Mousse Cake, Cocoa Crumb, Raspberry Sauce V	£7.50
Affogato - Vanilla Ice Cream, Darkwoods Espresso, Pedro Ximenez Sherry V	£9.50