

SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 25 | 3 COURSES - 32

THROUGHOUT OUR SEASONAL MENU, YOU WILL FIND DISHES WHICH CELEBRATE INGREDIENTS OF LOCAL PROVENANCE, ENSURING YOU ENJOY TASTES UNIQUE TO OUR COUNTY. OUR MISSION IS TO HIGHLIGHT LOCAL PRODUCE THAT WE HAVE SOURCED FROM LOCAL PROVIDERS, SOME OF WHICH ARE ON OUR DOORSTEP, INCLUDING LANESHAW BRIDGE REARED LAMB.

STARTERS

SEARED ORKNEY KING SCALLOPS - 13 (GF)
CELERIAC PURÉE, PICKLED LEMON, APPLE, CRISPY
CHICKEN SKIN, BRANDY SAUCE
SURCHARGE + 3

GRILLED WYE VALLEY ASPARAGUS - 9 (V) (GF)
POACHED DUCK EGG, WILD GARLIC HOLLANDAISE,
CRISPY KALE

KOREAN STYLE BELLY PORK - 10 (GF)
PICKED CUCUMBER, CHARRED CUCUMBER,
SWEETCORN

SAUTÉED 'NDUJA KING PRAWNS - 10 (GFO)
SPICY 'NDUJA BUTTER, BLACK GARLIC AIOLI,
SOURDOUGH

ROAST CAULIFLOWER SOUP - 9 (V) (GFO)
LANCASHIRE BLACK BOMBER CHEDDAR SCONE,
WHIPPED MARMITE BUTTER

WHIPPED CHICKEN LIVER PARFAIT - 9 (GFO)
PICKLED WALNUT, BITTER LEAF SALAD,
SOURDOUGH

LANCASHIRE REARED ROASTS

SERVED WITH:

ROAST POTATOES (V) (GF) | MASHED POTATOES (V) (GF) | BRAISED RED CABBAGE (V) (GF) |
ROAST CARROT (V) (GF) | PARSNIP PURÉE (V) (GF) | CAULIFLOWER CHEESE (V) (GF) |
SEASONAL GREENS (V) (GF) | GRAVY (GF) | YORKSHIRE PUDDING (V)

LANCASHIRE FILLET OF BEEF WELLINGTON - 30
(NOT INCLUDED AS PART OF 2/3 COURSE DEAL)

LANESHAW BRIDGE SLOW ROASTED LAMB LEG - 23 (GF)
SURCHARGE + 3

LANCASHIRE SIRLOIN OF BEEF & STICKY BEEF BLADE - 25 (GF)
SURCHARGE + 5

LANCASHIRE PRIME RUMP OF BEEF - 20 (GF)

LANCASHIRE PORK LOIN STUFFED WITH SAGE & ONION - 20

NUTLESS ROAST - 18 (V)
(PUMPKIN, SUNFLOWER SEED AND MUSHROOM)

EXTRAS

SIX PIGS IN BLANKETS - 7 (GF) | CAULIFLOWER CHEESE - 5 (V) (GF) | ROAST
POTATOES - 4 (V) (GF) | COMTÉ & PINE NUT TRUFFLE MASH - 5 (V) (GF) | YORKSHIRE
PUDDING - 1 (V)

DESSERTS

WHITE CHOCOLATE & RHUBARB
CHEESECAKE - 8 (V)
BAKED CHEESECAKE, GINGER NUT BASE,
RUBARB JELLY, RHUBARB SORBET

STICKY GINGER PUDDING - 8 (V) (GFO)
TOFFEE SAUCE, CLOTTED CREAM ICE CREAM

JAM ROLY POLY - 8 (V)
STEAMED SUET ROLL, RASPBERRY JAM,
VELVETY MADAGASCAN VANILLA CUSTARD

ROAST CONFERENCE PEAR - 8 (V) (GF)
HONEY MOUSSE, BRIE ICE CREAM, WALNUT &
THYME PRALINE

MISO CARAMEL CUSTARD TART - 9 (V)
PEANUT PRALINE, BANANA & MACALLAN ICE
CREAM

BELGIAN DARK CHOCOLATE FONDANT - 9 (V)
KIRSCH CHERRY GEL, TOFFEE POPCORN ICE
CREAM

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES BEFORE ORDERING. WHILE EVERY EFFORT IS MADE TO REDUCE THE RISK OF CROSS CONTAMINATION, OUR KITCHEN HANDLES ALL MAJOR ALLERGENS, SO WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY FREE FROM TRACES. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. MORE DETAILED ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.