SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 27 | 3 COURSES - 33

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 PENDLE REARED LAMB.

STARTERS

CRISPY PORK BELLY - 11
BURY BLACK PUDDING, BURNT APPLE PURÉE, POMMERY JUS

YORKSHIRE BROCCOLI SOUP - 9 (V) (GFO)
STILTON CROQUETTE, FRESHLY BAKED WHITE BLOOMER, WHIPPED BUTTER

WHIPPED CHICKEN LIVER PARFAIT - 9
PICKLED WALNUT GEL, TOASTED WALNUT, WATERCRESS, SABLE BISCUIT

PAN ROAST SEA BASS FILLET - 11 (GF)
ROAST CELERIAC PURÉE, PICKLED FENNEL, TOASTED HAZELNUTS, LEMONGRASS OIL, BRONZE FENNEL, LANGOUSTINE BISQUE

TEMPURA KING PRAWNS - 11 (GF)
ASIAN SLAW, CHILLI DRESSING, YUZU MAYO

PAN FRIED PENDLE LAMB CHOP - 12 (GF)
SMOKED ALMOND PESTO, GOAT CURD

LANCASHIRE REARED ROASTS

SERVED WITH:
ROAST POTATOES (V) (GF) | MASHED POTATOES (V) (GF) | BRAISED RED CABBAGE (V) (GF) | HONEY ROAST PARSNIPS (V) (GF) | ROAST CARROT (V) (GF) | ROAST ONION PURÉE (V) (GF) | CAULIFLOWER CHEESE (V) (GF) | SEASONAL GREENS (V) (GF) | GRAVY (GF) | YORKSHIRE PUDDING (V) (GFO)

PENDLE STICKY BRAISED LAMB HENRY - 23 (GF)
SURCHARGE + 3

BLACK ANGUS 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 (GF)

NUTLESS ROAST - 19 (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) (GFO)

DESSERTS

STICKY GINGER PUDDING - 8 (V) (GFO)
TOFFEE SAUCE, MADAGASCAN VANILLA CRÈME ANGLAISE

MADAGASCAN VANILLA RICE PUDDING CRÈME BRÛLÉE - 8 (V) (GF)
CHERRY JAM, TOASTED ALMOND, CHERRY & ALMOND ICE CREAM

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

APPLE & BLACKBERRY CRUMBLE TART - 9 (V)
LAYERED CALVADOS APPLE & BLACKBERRY, BROWN BUTTER OAT CRUMBLE, CALVADOS & CRÈME FRAÎCHE ICE CREAM

TRADITIONAL TIRAMISU - 8 (V)
ESPRESSO LIQUEUR SOAKED SAVOIARDI SPONGE, MASCARPONE CREAM, CHOCOLATE SHAVINGS, COCOA DUSTING

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.