

SUNDAY MENU

2 COURSES £20, 3 COURSES £24

FOOD
SERVICE

12.00PM -
7.30PM

STARTERS

TRUFFLED BRIE

honey, damson chutney, toasted brioche

FRENCH ONION SOUP

mature cheddar crouton, ciabatta

ROAST CAULIFLOWER

burnt cauliflower puree, peanut crumble, grape, verjus

DUCK LIVER PARFAIT

brioche, apricot gel, duck fat granola

SUNDAY ROASTS

ALL SERVED WITH ROAST POTATOES,
MASHED POTATOES, YORKSHIRE PUDDING,
RED WINE GRAVY & SEASONAL VEGETABLES

BEEF STRIPLOIN- 15

served pink

CHICKEN BREAST- 14

ROOT VEGETABLE NUT ROAST- 14

ROAST SPECIAL- MARKET PRICE

please ask a member of staff for this weeks' special

CHILDRENS PORTIONS- 8

MAIN COURSES

LANCASHIRE LAMB HOTPOT- 16

pickled red cabbage, ciabatta

SWEET POTATO & CHIPOTLE BURGER- 14

roasted pineapple, cheddar, fries, coleslaw

TIRRIL BEER BATTERED HADDOCK- 14.5

thick cut chips, crushed peas, tartar sauce

add gravy or curry sauce- 1.

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce, pistachio, vanilla ice cream

VANILLA RICE PUDDING

poached pear, crystalised macadamia

RHUBARB CRÈME BRÛLÉE

ginger biscuit

3 SCOOPS ENGLISH LAKES ICECREAM

*vanilla, chocolate, strawberry, rum
and raisin, mint choc chip*

SIDES- £3

CAULIFLOWER & BROCCOLI CHEESE

PIGS IN BLANKETS

SEASONAL VEGETABLES

JOIN US FOR
QUIZ NIGHT TONIGHT!
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND



MERCHANTS

1688

Please see a member of staff for any dietary or allergen information