

# Sunday 3rd December 2017

## While you wait

Woodchurch – A beautiful British fizz £7.95

Nua Prosecco £6

Homemade mulled wine £4

## Something to start

Tomato & red lentil soup, crispy pancetta £6.25

Chicken liver parfait, date & apple chutney, toasted brioche £6.95

Flame grilled & smoked mackerel, charred cucumber, beetroot, orange, horseradish snow £7.25

Kedgeree – curried smoked haddock risotto, poached egg £7.75

Prawn & avocado cocktail £7.45

Half a dozen oysters, shallot vinegar £8.95

## Sunday Special, 2 courses £18.50 or 3 courses £23.00

Tomato & red lentil soup  
or  
Prawn & avocado cocktail

Rare roast topside of beef  
or  
Traditional roast turkey

Choc & orange pudding, ice cream  
or  
Apple & granola crumble with custard

## The mains

Slow roasted stuffed belly pork, apple sauce & crackling £13.95

Rare roast topside of beef, Yorkshire pudding and roast gravy £13.95

12 Hour slow braised shoulder of lamb with redcurrant and rosemary sauce £15.95

Traditional roast turkey, bread sauce, bacon, sausage, thyme & apricot stuffing £14.95

**All the roasts are served with roast potatoes and a selection of vegetables  
Please ask us if you would like an extra jug of gravy to go with your roast**

Pan fried hake, crab ravioli, wilted spinach, cured tomato, shellfish bisque £18.45

Onion & spinach bhajis, charred cucumber, onion seed raita, mango purée £12.95

Wild mushroom & chestnut filo tart, fried egg, charred tender stem, confit potatoes £14.25

Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips £21.50

Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips £13.45

Parma ham, baby mozzarella, basil & confit tomato omelette £11.95

'Fox & Barrelled' battered haddock, hand cut chips, mushy peas & tartare sauce £13.95

## Bits on the side

Fresh bread & home made butter

£2.50

Spiced red cabbage

£3.50

Hand cut chips

£3.75

Honey glazed carrots, caraway seeds

£3.50

Parmesan & truffle fries

£4.50

Mixed side salad

£3.50

Olives with feta cheese

£4.00

Rocket & Parmesan salad

£3.50

**New Year's Eve – lunch served from 12pm until 6pm with 3 courses for £21.50  
From 6pm onwards: ticketed FREE BAR with bacon sandwiches at midnight  
Tickets are £55 per person, or alternatively pay as you go**

## Smaller things for children

Soup of the day £3.50

Roast beef or roast pork £7.95

Sliced ham (served cold), free range egg and chips £5.95

Ham & cheese omelette, chips or salad £6.95

Steakburger topped with Monterey Jack cheese, hand cut chips £7.95

Battered haddock and chips, mushy or garden peas £7.95

## Our homemade puddings - all £6.75

Apple & granola crumble with custard

Chocolate & orange pudding, chocolate sauce, ice cream

Crème brûlée, damson compote, shortbread

Lemon meringue mousse, pistachio & raspberries

Whisky & apricot bread and butter pudding, apricot sauce, clotted cream ice cream

## Ice creams and sorbets with homemade biscotti - 3 scoops £5.75

Ice cream - Vanilla, chocolate, honeycomb or blackcurrant & liquorice

Sorbet - Lemon or raspberry

## Why not enjoy a dessert wine with your pudding?

Sauternes Chateau Myrat 2012 - Classic honey, ginger, orange peel, tropical fruit with a big hit of stickiness! £5.50

## Cheeseboard - £8.50

Rothbury Red, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue, Golden Cenarth, St. Thom served with golden raisin chutney

## Ports to go with your cheese

Cockburn's £3, Quinta da Roeda £5, Fonseca 1988 £5, Taylor's LBV £4 Taylor's 10 yrs £4 or 20 yrs £8

## Locally sourced hot drinks - all served with cinnamon fudge

### Ancoats Coffee

Cafetiere, Double espresso, Americano, Cappuccino, Latte £3

Liqueur Coffee - your choice from whisky, rum, Amaretto, Baileys £5.95

### Harry's Tremendously Chocolatey Hot Chocolate - £3

### Tea from The Manor

English Breakfast - Blend of Ceylon & Assam, a full-bodied tea. Also available as decaffeinated

Earl Grey - Large leaf black China tea with bergamot oil

Green - Traditional fragrant tea with a distinctive delicate taste

Red Berries - Blend of rosehip, hibiscus, apple and orange

Peppermint - Refreshing cool mint taste

Camomile - Pleasant, soothing and calming flavours

**If you require allergy information concerning menu items, please ask at the bar.**