

Sunday 7th January 2018

While you wait

Woodchurch – A beautiful British fizz £7.95
Nua Prosecco £6

Something to start

White onion & goats cheese soup, sage oil £6.25
Chicken liver parfait, date & apple chutney, toasted brioche £6.95
Spiced mushroom falafel, aubergine, pomegranate & feta cheese £6.75
Kedgeree – curried smoked haddock risotto, poached egg £7.75
Prawn & avocado cocktail £7.45

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

White onion & goat's cheese soup or Prawn & avocado cocktail	Rare roast topside of beef or Slow roast stuffed belly pork	Lemon meringue mousse or Chocolate & orange sponge pudding
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The mains

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
Roasted whole spring chicken, bread sauce & chipolata £15.95
Slow roasted stuffed belly pork, apple sauce & crackling £13.95

**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
Roasted fillet of bass, caper butter & crushed new potatoes £17.95
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 £13.75
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

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

Chocolate & orange sponge pudding, chocolate sauce, ice cream

Vanilla crème brûlée, spiced damson compote

Lemon meringue mousse, pistachio sponge, raspberries

Malibu & pineapple – coconut pannacotta, pineapple carpaccio

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.