

Sunday 11th February 2018

While you wait

Woodchurch – A beautiful British fizz £7.95

Nua Prosecco £6

Something to start

Cream of broccoli soup, toasted almonds £6.25

Smoked salmon, prawn & avocado £7.45

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

Crispy lamb, aubergine puree, courgettes, olives & feta £7.45

Kick Ass Cheddar cheese soufflé, pear & Cheshire honey £7.95

Hand rolled lobster ravioli, pickled fennel, samphire, lobster sauce £9.45

Half a dozen oysters, shallot vinegar £8.95

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

Cream of broccoli soup

or

Smoked salmon, prawn & avocado

Rare roast topside of beef

or

Slow roast stuffed belly pork

Vanilla crème brulee, mango compote

or

Lemon meringue mousse, pistachio sponge

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 chicken breast, 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

Roasted monkfish, curried mussel & vegetable cream, sticky rice £18.75

'Bubble & squeak' – with mushroom duxelle, poached egg & red pepper cream £12.45

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

Lentil dahl, tandoori tofu, roasted vegetables, home made naan £12.95

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

Omelette Arnold Bennett – poached smoked haddock with cheese £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

Garlic flatbread & hummus

£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, mango compote

Raspberry mille feuille

Lemon meringue mousse, pistachio sponge, 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 homemade fudge

Ancoats coffee

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

Liqueur Coffee - your choice from whisky, rum, Amaretto, Baileys £6.25

Tea from The Manor - £3

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

Harry's Tremendously Chocolatey Hot Chocolate - £3

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

