

Sunday 20th May 2018

While you wait

Woodchurch – A beautiful British fizz £7.95

Gran Duca Prosecco £6

Something to start

Tomato & red pepper soup £6.25

Seared yellow fin tuna, pickled ginger, baby corn, sesame seed salad £9.45

Chicken liver parfait, 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

Half a dozen oysters, shallot vinegar £8.95

Sunday Special, 2 courses £18.95 or 3 courses £23.50

Tomato & red pepper soup

or

Chicken liver parfait

Rare roast topside of beef

or

Belly pork, apple sauce & crackling

Strawberry Eton mess

or

Sticky toffee pudding, honeycomb ice cream

The mains

Rare roast topside of beef, Yorkshire pudding and roast gravy £14.50

12 Hour slow braised shoulder of lamb with redcurrant and rosemary sauce £16.95

Chicken breast, bread sauce & chipolata £14.50

Slow roasted stuffed belly pork, apple sauce & crackling £14.25

**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**

Steamed turbot, curried mussel & vegetable cream, sticky rice £19.45

'Bubble & squeak' – with mushroom duxelle, poached egg & red pepper cream £12.95

Roasted fillet of bass, caper butter & crushed new potatoes £18.45

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

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

Steakburger, BBQ pulled pork, Monterey Jack cheese, triple cooked chips 13.75

Omelette Arnold Bennett – poached smoked haddock with cheese £11.95

'Fox & Barrelled' battered haddock, triple cooked chips, mushy peas & tartare sauce £13.95

Bits on the side

Crusty bread & home made butter

£2.50

Spiced red cabbage

£3.50

Triple cooked chips

£3.75

Carrot & swede

£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

Ham & cheese omelette, triple cooked chips or salad £6.95

Steakburger topped with Monterey Jack cheese, triple cooked chips £7.95

Battered haddock and chips, mushy or garden peas £7.95

Our homemade puddings - all £6.75

Damson steamed sponge pudding & almond ice cream

White chocolate & passion fruit mousse, pistachio sponge, meringue & strawberries

Vanilla crème brûlée, mango compote

Raspberry mille feuille

Apricot & whisky bread and butter pudding, apricot sauce, clotted cream ice cream

Warm chocolate brownie, stout mousse, chocolate sauce

Strawberry Eton mess

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.