



SUNDAY LUNCH DINING

1pm-5.00PM

Recommended
dishes per person:

Hungry: 3

Hangry: 4

Hagrid: 5

GF = GLUTEN FREE
GFO = GF OPTION
VE = VEGAN
V = VEGETARIAN
DF = DAIRY FREE
N = CONTAINS NUTS
P = PASTEURISED
Please ask a
member of staff
for full details
of allergen
information.

Please note that a
discretionary service charge
of 10% will be added to
the bill

STARTERS & SMALL PLATES (SMALL PLATES MAY BE SUBJECT TO CHANGE)

Gordal Olives, Lemon Oil	VE DF GF	£5.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic	VE DF	£6.50
Lebanese Hummus, Flatbread	VE DF GFO	£6.00
Ham, Leek & Black Bomber Croquettes		ea £1.65
Pan-Roasted Chorizo, Red Wine & Tomato	GF	£6.50
MacNeils Smoked Salmon, Celeriac & Gherkin Remoulade	GF DF	£9.50
Brazilian Prawn Moqueca	GF DF	£11.00
Charcuterie Board	DF GF	£15.00
Butternut & Goats Cheese Arancini, Fried Sage		ea £3.50
Padron Peppers, Maldon Salt	VE DF GF	£6.50
Truffle & Parmesan Triple Cooked Chips		£6.50
Iberico Jamon de Bellota (50g)	GF DF	£20.00
Piri-Piri Courgette Falafel, Pickled Red Onion, Confit Garlic Aioli	DF V	£7.50
Delice du Bourgogne, Fennel Seed Taralli	V	£9.50
Beenleigh Blue, Fig Chutney	GF V	£9.50
Montgomery's Cheddar, Picallili	GF V	£9.50
Pear & Beetroot Carpaccio, Candied Walnut	VE DF GF N	£6.50
Pan-Roasted Scallops, Curried Parsnip Soup	GF	£16.00

DE: ROASTS

**All served with Yorkshire Pudding, Roast Potatoes, Roasted Parsnip,
Romanesco Cauliflower Cheese, Tenderstem Broccoli, Braised Carrots and Gravy**

Roasted Picanha of Beef GFO **£26.00**

A select cut taken from the cap of the rump, sourced from prime Cheshire herds.

Free Range Cheshire Chicken Breast GFO **£24.00**

Pan-roasted with garlic butter and fresh herbs

Pan Roasted Lamb Rump GFO **£28.00**

The finest Welsh Lamb, from our trusted local butcher

Mushroom & Jerusalem Artichoke Pie, Rosemary Velouté Ve **£17.50**

Pan-roasted new potatoes