

# Sunday lunch 11.30am to 3.00pm

**2 courses £13.50, 3 courses £16.25**

## Starters

Soup of the day

Butter-roasted flat mushrooms on toast with spinach and poached egg

Pressed Chester ham hock with piccalilli

12 hour cured mackerel with mustard & dill dressing

Leagram's sheep's curd cheese & cauliflower tart

## Main

Roast corn-fed Goosnargh chicken with sage & onion seasoning,  
bread sauce and roast gravy

Rhug Estate salt marsh lamb hot pot with pickled red cabbage

Roast wing of Boland beef with Yorkshire pudding and creamed horseradish

Fish pie with Mrs Kirkham's Lancashire cheese

Butternut squash & tamarind curry with saffron & black pepper rice

All served with vegetables and potatoes

## Desserts

Sticky toffee pudding with hot toffee sauce and clotted cream

Lemon posset with shortbread biscuits

Poached plums with vanilla cream

Chocolate tart

Homemade ice cream

Cheeses from the North West with pear cheese and ale chutney  
(£2.00 supplement)

## Kids offer for children between 2 years old and 11 years old Available for lunch, afternoon and dinner

Choice of one main course a drink and a dessert for £4.95

Pasta with Bolognese sauce and grated cheese

Smoked haddock & salmon fishcakes with green salad

Macaroni cheese bake

Vanilla ice cream with hot chocolate sauce

Sticky toffee pudding

Fruit salad

Orange juice

Apple juice

Vanilla bean smoothie