

## SUNDAY MENU

### BREAD AND OLIVES

Baked artisan bread, whipped balsamic butter ..... 5.50  
and proper marinated olives

### IN THE BEGINNING

Heritage tomato tartare  
wirral watercress, toasted quinoa, basil oil, sourdough croutes

Goats cheese croquettes  
soft cooked leeks, wildflower honey and quince jelly

Owens macaroni cheese  
roasted ham knuckle, garden peas, red rothbury cheese

Sweet potato and coriander fritter  
asian curry spices, fresh mango and sweet chilli jam

Mashed avocado crostini  
roasted pine nuts, red pepper pesto and lime vinaigrette

Wild boar pasta parcels  
ripened tomato and fennel broth, hints of garlic, fresh rocket

Fresh asparagus hummus  
feta cheese crumble, truffle oil, baked sesame flatbread

Homeamade salmon and cod fishcakes  
our unique recipe with caperberry and dill mayonnaise

Chicken liver parfait  
madeira and thyme flavourings, peppercorns, peach chutney

### SPECIALS

Spanish mixed grill ..... EXTRA 2.50  
chorizo, botifarra and chistorra sausages, morcilla

King prawns in a crisp tempura batter ..... EXTRA 4.50  
sriracha chilli, sesame oil and wild garlic aioli

### TO FOLLOW ..... ALL AT 13.50

Roast sirloin of beef with yorkshire pudding  
traditional sunday roast with all the trimmings

Roasted roulade of free range belly pork  
fresh sage crust, crackling and roasting juices

Roast fillet of chicken with stuffing  
wrapped in bacon, rich flavoursome gravy

Pheasant breast marinated in cummin  
coriander, sherry and cream, steamed organic basmati rice

Line caught loin of cod in a crisp coating  
crushed sumac berry enhanced gazpacho style coulis

Wine poached salmon fillet  
fresh baby spinach, crab bisque and chive butter sabayon

Salt baked parsnip and butternut squash tagine  
harrissa scented aubergine frits, lemon couscous

Root vegetable and berry nut roast  
caramelised cauliflower puree, cumberland relish

Calfs liver with melting onions  
grilled sweet cured bacon, a splash of marsala and rich meat juices

### SPECIALS

Our "old school" lamb shank ..... EXTRA 2.50  
goose fat roasties, proper gravy and a fresh mint salsa

Roast marinated duck breast..... EXTRA 4.50  
creamy savoy cabbage, pancetta croutons, fiery redcurrant glaze

All mains are served with fresh vegetables,  
and buttered minted potatoes

### ON THE SIDE ..... EACH 3.50

hand cut chips - onion brochette - asparagus tempura  
mixed leaf salad - buttered cheshires - cheesy mash

Two courses - 15.00

Three courses - 20.00

Kids half price up to 6pm

Please Note: For allergen information please ask a member of staff. (V) vegetarian options.