

# SUNDAY MENU

## Soup Du Jour

*Boiler House Bread, Lancashire Butter*

## Pickled Asparagus (V)

*Hens Egg, Woodland Mushroom, Broccoli*

## Pâté De Campagne

*Coarse Rustic Pâté, Pistachios, Fermented Grapes, Sourdough Toast*

## Hot Smoked Salmon

*Scorched & Smoked Salmon, Horseradish, GIN Pickled Vegetables*

## Grilled Sardines on Toast

*Marinated Sardines, Sourdough Toast, Olive Tapenade, Aioli*



## Roast Sirloin of Beef

*Served with all the Trimmings*

## Roast Loin of Pork

*Crackling, Black Pudding Fritter, Cider Sauce*

## Darne of Salmon

*Spinach, Potato and Mussel Chowder*

## Roast Duck Leg

*Sauted Potatoes, Green Beans, Red Wine Sauce*

## Sweet Potato Pithivier

*Tabbouleh, Sprouting Broccoli, Spiced Yoghurt*



## Chocolate Brownie

*Salted Caramel, Cherry Compote*

## BBQ'd Pineapple (V)

*Salted Caramel, Rum, Whipped Cream*

## Croissant Pudding (V)

*Macerated Berries, Summer Fruit Sorbet*

## Holmes Made Cheese Cake

## Selection of Food Hall Cheese

*Crackers, Grapes, Quince*

**2 COURSES £19.95 & 3 COURSES £24.95**

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.  
We can then advise you about our ingredients.

Please note that as allergenic ingredients, including nuts, are present in our kitchen,  
we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.