

Sunday Menu

2 Courses - £25 / 3 Courses - £28

STARTERS

Soup of the day, baked bread roll & butter (v/vea)

Garlic & cheese stuffed Portobello mushroom, herb oil & Yorkshire blue cheese (480kcal) (v)

Bury black pudding Scotch egg & home made piccalilli (676kcal)

Prawn cocktail, Marie-Rose sauce & baby gem lettuce (383kcal)

MAIN COURSES

All served with a Yorkshire pudding, seasoned roast potatoes, creamed potato, seasonal greens, honey-glazed carrots & gravy jug (v/vea)

Lee Frost's prime roast beef (1301kcal)

Herb fed roast chicken (1217kcal)

Roasted leg of lamb (1200kcal) (+£3 supplement)

Pan-fried Seabass, lemon & caper butter sauce (1378kcal) (+£3 supplement)

Roasted butternut squash (1148kcal) (ve)

Homemade aged cheddar & onion pie (1349kcal) (v)

Extras

Creamy cauliflower cheese (148kcal) (v) £4.50 | Seasonal Mixed Vegetables (106kcal) (ve) £4.50

DESSERTS

Sticky toffee pudding, vanilla bean ice cream & salted caramel sauce (728kcal) (v)

Lancashire Blue cheese, warm eccles cakes & artisan crackers (v) (+£3 supplement)

Grandpa Greene's Ice cream selection (v/vea)

ASK OUR TEAM ABOUT OUR WEEKLY DESSERT SPECIALS