



# Sunday Menu

2 Courses - £25 / 3 Courses - £28



## STARTERS

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

Teriyaki chicken skewer, sesame seeds, spring onion & gochujang emulsion (439kcal)

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

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

Gambas Pil Pil (Chilli & Garlic Prawns) & toasted ciabatta (683kcal)



## MAIN COURSES

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

Lee Frost's prime roast beef (1449kcal)

Herb fed roast chicken (1365kcal)

Minted lamb shank (1348kcal) (+£5 supplement)

Pan-fried Seabass, lemon & caper butter sauce (1426kcal) (+£3 supplement)

Roasted butternut squash (1296kcal) (ve)

Homemade aged cheddar & onion pie (1487kcal) (v)



## DESSERTS

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

Homemade seasonal fruit crumble & custard (710kcal) (v/vea)

'Rochdale Town Hall' cinnamon bread & butter pudding & orange custard (795kcal) (v)

Selection of Grandpa Greene's ice cream

