



THE SUNDAY SESSIONS SAMPLE MENU

Food served 12 noon - 8pm

STARTERS

Soup of the day fresh bread	5.00
Garlic woodland mushrooms sourdough truffle pesto	6.00
Chicken liver parfait onion marmalade toasted brioche doorstop	6.50
Prawn & crayfish cocktail pickled melon sorbet house-baked granary	7.50
Corned beef hash fritters Bowdon brown sauce	4.50
Beetroot & horseradish cured salmon dill yoghurt rye bread	8.00

MAINS

Roast chicken breast Yorkshire pudding seasonal veg roast potatoes gravy	14.00
Roast topside of beef Yorkshire pudding seasonal veg roast potatoes gravy	14.00
Roast pork loin Yorkshire pudding seasonal veg roast potatoes gravy	14.00
Woodland mushroom & goats cheese wellington Yorkshire pudding seasonal veg roast potatoes gravy	14.00
Coconut curry roasted butternut squash rice roti (vegan)	12.50
Beer battered haddock chips mushy peas tartare sauce	13.00
Panko breaded chicken burger brioche bun BBQ sauce salad chips	12.00
House-pressed beef burger brioche bun Stan's special sauce salad chips	12.00
<i>Burger toppings - cheddar cheese halloumi streaky bacon</i>	<i>add 1.50 each</i>
<i>Upgrade to sweet potato fries</i>	<i>add 1.00</i>

SIDES

Proper chips 4.00	Sweet potato fries 4.00	Skinny fries 3.50	Garden Salad 3.50
Garlic baguette 4.00	Garlic baguette w/ cheese 5.00		

DESSERTS

Yorkshire pudding honeycomb ice cream roasted almonds	6.50
Chocolate brownie chocolate sauce chocolate ice cream	6.50
Frosted chocolate Guinness cake pink custard	6.50
Fallen fruit crumble vanilla ice cream	6.50
Pineapple upside down cake fresh custard	6.50