

MYTTON FOLD

RESTAURANT

SUNDAY LUNCH

Served from 12 Noon - 18:00

STARTERS

Soup,
cauliflower velouté, pickled cauliflower, hazelnut, chive

Smoked salmon,
from Giles of Wellgates, pickles, warm crumpet

Tomato,
of Isle of White heritage, Kalamata olive, mozzarella, basil

Chicken liver
smooth parfait, toasted brioche, Cumberland sauce

MAINS

Roast sirloin of Bowland beef,

Or

Roast loin of pork, apple compote

Served with

duck fat roast potatoes, mashed potato, star anise carrots, green beans, vegetable puree,

Yorkshire pudding & a jug of gravy

Salmon,
butter roasted, tenderstem broccoli, new potatoes, warm tartar sauce

Mushroom,
risotto, wild mushroom, tarragon, aged parmesan

DESSERTS

Chocolate,
mousse pave, muscovado, mandarin sorbet

Medjool date,
sticky toffee pudding, butterscotch, vanilla ice cream

Cherry,
Bakewell tart, morello cherry, creme fraiche

Cheese,
selection of Artisan cheeses, grapes, celery, chutney, biscuits
(£4.95 supplement)

1 COURSE £16.00

2 COURSES £22.00

3 COURSES £26.00

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