

MYTTON FOLD

RESTAURANT

SUNDAY LUNCH

Served from 12 Noon - 20:00pm

STARTERS

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Marinated heritage tomatoes,
Pickled cucumber, frozen goats cheese and roasted macadamia nuts

Salmon and dill fishcake,
Compressed cucumber, house salad and lemon jelly & tartare sauce

Spring pea soup, smoked bacon,
Cultured butter, Lancashire cheese bread & wild garlic oil

MAINS

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Roast sirloin of Bowland beef, Yorkshire pudding, horseradish sauce

Or

Roast loin of pork, Yorkshire pudding, apple compote

Served with

Cauliflower cheese, green beans with confit shallot and parmesan,
buttered carrots, honey roasted parsnips, duck fat roasties & gravy jug

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Market fish of the day,
Formby asparagus, smoked ham
croquette, buttered samphire & parsley sauce

Lancashire baby onion tarte tatin,
Wild rocket, blue cheese mousse &
sherry vinegar dressing

DESSERTS

Marmalade bread and butter pudding,
White chocolate crème anglaise

Sticky toffee pudding,
Vanilla ice cream, toffee sauce

A little bar of chocolate,
Toasted marshmallow ice cream, honeycomb & salted caramel

Selection of British cheeses,
Winter chutney, fresh fruit and crackers (£3 supplement)

1 COURSE £15.00

2 COURSES £20.00

3 COURSES £23.95

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.