

# THE FOLD

SUNDAY



*Served from 12 Noon - 18:00*

## STARTERS

### SOUP

Cauliflower Velouté, Pickled Cauliflower, Hazelnut, Chive (V)

### SMOKED SALMON

from Giles of Wellgates, Pickles, Warm Crumpet

### BEETROOT

Heritage Salad, Blackberry, Buttermilk, Seed Granola (V)

### 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 (V)

## DESSERTS

### CHOCOLATE

Mousse Pave, Muscovado, Mandarin Sorbet (V)

### MEDJOL DATE

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream (V)

### CHERRY

Bakewell Tart, Morello Cherry, Crème Fraîche (V)

### CHEESE

Selection of Artisan Cheeses, Grapes, Celery, Chutney, Biscuits (V)  
*(£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.*