

THE FOLD

SUNDAY LUNCH

Served 12 noon to 6 pm

STARTERS

CRISPY LAMB BELLY

Confit and Rolled, Wild Garlic, Pearl Barley Risotto

SOUP

Pea Velouté, Balsamic Jelly, Cheese Custard, Chive (V)

SMOKED SALMON

Giles of Wellgate Smoked Salmon, Pickles, Warm Crumpet

ASPARAGUS

Butter Roasted, Brown Butter Hollandaise, Crispy Hen's Egg

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, Pan Jus

COD LOIN

Butter Roasted, Creamed Leeks, New Potatoes, Morteau Sausage

LINGUINE

Tomato Provencal, Sweet Red Pepper, Wild Rice, Coriander, Lime (V)

DESSERTS

BRIOCHE

Bread and Butter Pudding, Apricot, White Chocolate Ice Cream (V)

CRÈME FRAÎCHE

Buttermilk Rice Pudding, Strawberry, Prosecco, Vanilla Ice Cream (V)

CHOCOLATE

Milk Mousse, Candied Walnut, Passion Fruit Rum Raisin (V)

CHEESE

Selection of Artisan Cheeses, Grapes, Celery, Chutney, Biscuits (V)
(£4.95 Supplement)



COURSES

ONE COURSE £20.00

TWO COURSES £25.00

THREE COURSES £30.00

Please inform a member of staff if anyone has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note allergenic ingredients, including nuts, are present in our kitchen and therefore we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.