

THE FOLD

SUNDAY LUNCH

Served 12 noon to 8 pm

STARTERS

SOUP OF THE DAY

Homemade Bread, Salted Butter *(gfo)*

CAULIFLOWER PANNA COTTA

Balsamic, Charred Ciabatta *(gfo/ve)*

PIL PIL PRAWNS

Nduja Butter, Cherry Tomato, Focaccia *(gfo)*

PÂTÉ, POACHED PEARS

Red Wine Syrup, Quince, Toasted Brioche *(gfo)*

HAM & LANCASHIRE CHEESE CROQUETTE

Roast Tomato and Red Pepper Relish

MAINS

ROAST SIRLOIN OF BOWLAND BEEF *(gfo)*

or

ROAST CHICKEN, STUFFING *(gfo)*

or

SLOW ROAST LEG OF LAMB *(gfo)*

All served with Beef Dripping Roast Potatoes, Mashed Potato, Roasted Carrot and Parsnip, Cauliflower Cheese, Green Beans, Yorkshire Pudding, Pan Jus

MYTTON FOLD FISH PIE

Wellgate Smoked Salmon, Haddock, and Prawn, Lancashire Cheese Crumb, Buttered Greens

ROAST BUTTERNUT SQUASH AND THYME RISOTTO

Parmesan, Truffle Oil *(v/veo/gf)*

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream *(v/veo/gfo)*

WHITE CHOCOLATE MOUSSE

Chocolate Soil, Cassis Sorbet *(gfo)*

GIANT CHOUX BUN

Vanilla Cream, Salted Caramel, Milk Chocolate Sorbet *(v)*

PECAN TART

Maple Ice Cream, Bacon Crumble *(v/gfo)*

SELECTION OF BRITISH CHEESES

Biscuits, Grapes, Celery and Chutney *(gfo)*

COURSES

ONE COURSE £20.00

TWO COURSES £25.00

THREE COURSES £30.00



(v) Vegetarian (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option

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.

LUNCH MENU