

THE FOLD

SUNDAY LUNCH

Served 12 noon to 8 pm

STARTERS

SOUP OF THE DAY

Homemade Bread, Salted Butter *(gfo)*

CURRIED CAULIFLOWER MOUSSE

Onion Bhaji, Poppadums *(ve/gf)*

PIL PIL PRAWNS

Chorizo and Garlic Butter, Toasted Ciabatta *(gfo)*

HAM HOCK TERRINE

Pickled Vegetables, Piccalilli Purée *(gfo)*

CHICKEN LIVER PARFAIT

Apple, Balsamic Onion, Walnut Crumble,
Toasted Brioche

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*

SAFFRON & SHALLOT RISOTTO

Roasted Butternut Squash and Garlic Oil,
Saffron Mascarpone *(v/veo/gf)*

GRILLED SEABASS FILLET

Spinach Crushed New Potato, Chive and
Garlic Cream *(gf)*

DESSERTS

STICKY TOFFEE PUDDING

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

HAZELNUT BOMBE

Hazelnut & Milk Chocolate Mousse, Clotted Cream
Ice Cream, Hazelnut Crumble, White Chocolate
Powder *(v/gf)*

CARROT CAKE

Carrot and Walnut Sponge, Cream Cheese Espuma,
Candied Walnut, Blood Orange Sorbet *(v)*

ICED PORNSTAR MARTINI

Iced Passion Fruit Parfait, Vanilla Syrup,
Prosecco and Vanilla Sorbet *(v/gf)*

SELECTION OF BRITISH CHEESES

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

COURSES

TWO COURSES

£26.50

THREE COURSES

£32.50



(v) Vegetarian (ve) Vegan (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