

THE FOLD

SUNDAY LUNCH

Served 12 noon to 8 pm

STARTERS

SOUP OF THE DAY

Homemade Bread, Salted Butter *(v/gfo)*

CHICKEN LIVER PARFAIT

House Chutney, Toasted Brioche

HOMEMADE SALMON & SMOKED HADDOCK FISHCAKE

Tartare Sauce, Lemon

PANZANELLA SALAD

Heritage Tomato, Chilli and Balsamic whipped Feta, Ciabatta Croûte *(v/veo/gfo)*

HAM HOCK BALLONTINE

Picallili and Toasted Sour Dough

MAINS

ROAST SIRLOIN OF BOWLAND BEEF *(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

PAN FRIED SEABASS

Buttered Broccoli, Dauphinoise Potato, Caper, Lemon Butter *(gf)*

SLOW COOKED PORK BELLY

Wholegrain Mustard Mash, Braised Cabbage, Red Wine Sauce *(gf)*

SPICED RISOTTO

Tomato, Chilli and Red Onion, Parmesan, Chilli Oil *(v/veo)*

DESSERTS

STICKY TOFFEE PUDDING

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

SALTED CARAMEL DELICE

Milk Gel, Clotted Cream Ice Cream *(v/gf)*

ETON MESS

Berries, Vanilla Cream *(v/gf)*

LEMON POSSET

Shortbread, Oat Crumble *(v/gfo)*

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.