



SUNDAY LUNCH MENU

SERVED SUNDAY 12:00PM - 8:00PM

TO START

SOUP OF THE DAY *(v)(gfo)*

Salted Butter, Homemade Bread Roll

GAMBAS PIL PIL *(gfo)*

King Prawn, Chilli, Cherry Tomato, Garlic Butter, Focaccia

HAM HOCK TERRINE *(gfo)*

Onion Relish, Sourdough

DUCK BALLOTINE *(gfo)*

Pistachio Crumb, Fig Jam

CARROT PANNA COTTA *(ve)*

Walnut Dressing, Crispy Carrot, Walnut & Raisin Toast

THE MAIN EVENT

ROAST BOWLAND BEEF *(gfo)* **or**

ROAST PORK LOIN *(gfo)*

Beef Dripping Roast Potato, Butter Mash, Roasted Carrot & Parsnip, Cauliflower Cheese, Green Beans, Yorkshire pudding, Gravy

CONFIT LAMB SHOULDER *(gf)*

Fondant Potato, Roasted Carrot, Cabbage

LENTIL DAHL *(veo)(gf)*

Spring Onion, Spinach, Tomato

PAN FRIED SEABASS

Gnocchi, Tomato, Chorizo, Prawn

SOMETHING SWEET

STICKY TOFFEE PUDDING *(v)(gfo)(veo)*

Butterscotch Sauce, Vanilla Ice Cream

BAKED VANILLA & WHITE CHOCOLATE *(v)(gf)* CHEESECAKE

Berry Compôte, Raspberry Sorbet

CHOCOLATE TART *(v)*

Mascarpone Ice Cream, Orange Gel

BREAD & BUTTER PUDDING *(v)*

Vanilla Bean Custard

SELECTION OF BRITISH CHEESE *(gfo)*

Biscuits, Grapes, Celery, House Chutney
(+£2 Supplement)

COURSES

TWO COURSES £28.50

THREE COURSES £34.50

(V) Vegetarian, (VE) Vegan, (VEO) Vegan Option, (GF) Gluten Free, (GFO) Gluten Free Option

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RESTAURANT