

Sunday Roast Menu



We are passionate about locally sourced, quality ingredients. All our dishes are freshly prepared by our team of chefs. We aim to reflect the British seasons and regularly make changes to our dishes, ensuring our visitors get the best products whilst supporting local farmers and producers.

Brunch (available until 1.00pm)

Poached eggs on English muffin topped with hollandaise sauce (v) £6.50

Choose one accompaniment from selection below:

Grilled back bacon, sautéed button mushrooms, black pudding

Smoked salmon and scrambled eggs £7.50

Smoked salmon, scrambled egg on toasted bloomer

Avocado on toast (v) £6.95

Avocado, chilli, lemon, coriander on toasted bloomer

Soup and small plates

Soup and sandwich £6.95

Choose a sandwich from the selection below:

Rare roasted beef, horseradish cream, rocket leaves

Three cheese toastie (v)

Prawn Marie Rose, avocado

Sandwich with side salad £4.95

Seasonal soup of the day (v) £4.50

Hand cut chunky chips (v) £2.50

Onion rings £2.50

Mixed garden salad £1.95

Boards and plates

Classic fish and chips £10.95

Fillet of cod in a crisp batter, chunky chips, mushy peas, tartare sauce

Scouse £7.95

Traditional scouse, homemade bread, pickled red cabbage

Lancashire beef burger £8.50

6oz beef burger, brie, red onion chutney, tomato on a sesame seed bun, battered onion rings

Roasted vegetable and Taleggio tart £7.50

Roasted courgette, aubergine, spinach, Taleggio tart, lentil and squash salad

Sunday roast mains

All served with a crisp Yorkshire pudding, caramelised onion marmalade, crushed carrot and swede, seasonal green vegetables, roasted potatoes and rich gravy

Roasted topside of beef

Roast chicken breast

Butternut squash, spinach and puy lentil pithivier (v) served with vegetarian gravy

Sunday roast dessert

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream

Warm apple crumble and custard

Chocolate and toffee sundae layers of chocolate brownie, vanilla bean ice cream, toffee and chocolate finished with fresh cream and chocolate shavings

£9.95 for one course

£13.95 for two courses