

Sunday Lunch *Menu*

Main £30 | 2 Courses £38 | 3 Courses £46

TO START

Mushrooms on Toast (v)

Truffle mayonnaise, fennel & treacle bread

Whipped Goat's Cheese (v)

Toasted hazelnuts, beetroot, aged balsamic

Chicken Liver Parfait

Sweet and sour blood orange, toasted brioche

Roasted Pepper and Squash Soup (v)

Chive oil

TO FOLLOW

Slow-Roast Rump of Beef (served pink)

Roasted garlic, crisp sage & onion, stuffed Yorkshire pudding, red wine gravy

Yorkshire Porchetta

Cider braised pork cheek, Bramley & cider apple compote, crisp sage & onion, stuffed Yorkshire pudding, red wine gravy

Seared Scottish Salmon

Flame roasted lemon, parsley sauce

Lancashire Butter Pie (v)

Smoked cheddar sauce

All mains are served with whole Vichy carrots, malt glazed onions, cauliflower cheese and beef fat roast potatoes

TO FINISH

Sticky Date Pudding (v)

Butterscotch sauce, salted caramel ice cream

White Chocolate Bread and Butter Pudding (v)

Whiskey ice cream, honeycomb

Strawberry Cheesecake

Raspberry sorbet, almond crumb, fresh strawberries

jamesMARTIN
MANCHESTER