

Large Parties Menu

Starters

Chicken Liver Pate, Roasted Nuts, Fig Jam, Melba Toast

Goats Cheese and Beetroot Tart, Pickled Beets and Leeks (V)

Flamed Mackerel, Smoked Plum and Salty Bits

Duo of Pork Lollipops, Crackling, Bacon toffee Jam

Celeriac and Apple Soup, Blue Cheese Beignet, Homemade Bread (V)

Mains

Pumpkin Risotto, Spiced Seeds and Cheesy Wedge (V)

Battered Haddock, French Fries, Mushy Peas, Tartare Sauce

Ginger and Soy Salmon, Kohlrabi and Butternut Squash

Slow Cooked Beef Short Rib, Creamed Potato, Confit Garlic, Roasted Roots

8oz Sirloin Steak, French Fries, Onion Ring, Watercress (£4 Supplement)

Desserts

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

A Selection of Farmhouse Cheeses

A Selection of Ice Cream and Sorbets

Orange and Honeycomb Cheesecake

Traditional Manchester Tart, Coconut Ice Cream and Jam

2 Courses - £22

3 Courses - £27

Additional Sides - £3.95

Mixed Vegetables | Fries | Coleslaw | Mash Potatoes | Wild Mushrooms | Mixed Green Salad |
Hand Cut Parmesan and Truffle Chips | Honey Roast Root Vegetables | Onion Rings