



## Sunday Lunch 8.6.25



# Lunch 2 course £24, 3 course £27

#### Starter

Soup of the day with warm bread & butter

Chicken liver parfait with toast, chutney, salad & pickles

Shetland mussels "Mariniere" with white wine cream sauce

Crisp salt & pepper popcorn calamari & panko prawns with sweet chilli sauce

Lebanese style mezze with vegetable samosa, falafel, halloumi, salad, yoghurt and grilled flatbread

Chargrilled lamb & mint koftas with tzatziki, salad & flatbread

Balsamic beetroot carpaccio with grilled Charentes goat cheese & vine tomato

### Main

Pan fried fish of the day with spring vegetables & spinach & ricotta tortelloni in a Champagne cream sauce

Roast sirloin of beef served with all the trimmings (£3.00 supplement)

Roast loin of Cheshire pork with crackling & all the trimmings

Roast crown of turkey with sage & onion stuffing & all the trimmings

"Roast trio" sirloin of beef, pork & turkey served with all the trimmings (£3.00 supplement)

Market fish in beer batter with Koffmann's fat chips, buttered peas and tartare sauce

Handmade gnocchi with pomodoro cream sauce, wilted greens, peas & dressed rocket

Grilled gammon steak with skin on fries, fried hen egg & mustard sauce (optional Black pudding)

Double Chez nous cheeseburger with fries, house sauce, brioche bun & salad

ADD EXTRA VEGETABLES OR POTATOES £3.95 OR GRAVY £1.95 TO YOUR ORDER

## Dessert

Sticky toffee pudding with toffee sauce and vanilla ice cream

Warm chocolate brownie with chocolate ice cream

Raspberry sponge crumble with custard & strawberry ice cream

Cheese selection with biscuits, chutney & celery

Coffee, chocolate & walnut sponge with ice cream

Baked vanilla cheesecake with ice cream & toasted almonds