STRAIGHT FROM THE OVEN TO THE TABLE

Our Sunday Roast MM

The Best Day Of The Week

GET A SUPERB DEAL WITH OUR 2 COURSES SUNDAY ROAST DINNER ROAST ONLY £11.95 | STARTER AND ROAST £14.95

CHEFS SMOOTH CHICKEN LIVER PATE WITH MELBA TOAST AND SALAD GARNISH £4.95

CREAMY EGG MAYONNAISE WITH A SPRINKLING OF PAPRIKA £3.95

CAULIFLOWER FLORETS IN BEER BATTER AND SERVED WITH A DELICIOUS CREAMY CHEESE DIPPING SAUCE £3.95

HOMEMADE SOUP OF THE DAY WITH FRESH BREAD AND BUTTER £4.95

CHOOSE FROM OUR SUPERB ROAST OF THE DAY

TOPSIDE OF ENGLISH BEEF SLOW-ROASTED FOR A SUPERIOR FLAVOUR SERVED WITH HORSERADISH SAUCE

SLICED PENDLE LAMB SUCCULENT AND FLAVOURSOME ACCOMPANIED WITH MINT SAUCE

CARVED ROASTED PORK COOKED UNTIL SUCCULENT AND MOIST SERVED WITH STUFFING

ROAST SALMON WITH SALT AND PEPPER CRUST WITH A CREAMY WHITE WINE AND PARSLEY LEMON SAUCE (PLEASE ADD ADDITIONAL £3.00)

HALF ROAST CHICKEN COOKED UNTIL JUICY AND CRISP WITH APPLE SAUCE

ALL SERVED WITH ROASTIES, MASH AND FRESHLY PREPARED VEGETABLES, GRAVY AND YORKSHIRE PUDDING

Additional Menu Options $\Lambda \lambda$

Something slightly different for those who want a change.

CHEF'S HOME-MADE CHEESE AND ONION PIE IN A RICH BUTTER SHORTCRUST PASTRY £12.95

THE CHEFS HOME MADE PIE OF THE DAY, ASK A MEMBER OF STAFF FOR TODAY'S VARIETY, SERVED WITH MUSHY PEAS, CHIPS AND LASHINGS OF GRAVY £12.95

THE STEAK AND ALE PUDDING, CHUNKS OF TENDER BEEF IN A RICH TASTY GRAVY ENCASED IN A SOFT SUET PASTRY WITH GRAVY AND MUSHY PEAS £13.95

MUSHROOM STROGANOFF IN A TASTY BRANDY AND MUSTARD SAUCE, RICE AND GARLIC BREAD £12.95

HOUSE CHICKEN CURRY IN A TASTY MEDIUM CURRY SAUCE WITH NAAN BREAD AND RICE £12.95

ITALIAN STYLE BEEF LASAGNE IN A RICH TASTY SAUCE TOPPED WITH A THREE CHEESE BUBBLING CRUST AND SERVED WITH GARLIC BREAD £12.95

VEGETARIAN LASAGNE IN A OREGANO AND ROAST GARLIC TOMATO SAUCE LAYERED WITH PASTA AND TOPPED WITH A BUBBLING THREE-CHEESE SAUCE AND SERVED WITH GARLIC BREAD £12.95

TRADITIONALLY BEER-BATTERED COD FILLET SERVED WITH MUSHY PEAS AND CHIPS £13.95

VEGAN OPTIONS ARE AVAILABLE

Sandwiches

Made fresh to order

FRESHLY BAKED WHITE BAGUETTES FILLED WITH ONE OF OUR SCRUMPTIOUS FILLINGS SERVED WITH FRESHLY CUT SEASONAL SALAD AND HAND-CUT CHIPS £9.95

CHOOSE FROM

HOT ROAST SLICED BRITISH BEEF AND HORSE RADISH HAND CARVED HOT LAMB AND MINT SAUCE SUCCULENT ROASTED HOT PORK AND APPLE SAUCE CREAMY LANCASHIRE CHEESE AND PICKLE LUXURY PRAWNS AND MARIE ROSE SAUCE

FOR THE CHILDREN LITTLE MUNCHERS MEALS £6.25

MINI SUNDAY ROASTS.

ROASTED BRITISH BEEF, HAND-CARVED LAMB, OR SUCCULENT PORK SERVED WITH VEGETABLES, MASH, ROAST POTATO, YORKSHIRE PUDDING, AND GRAVY.

OR CHOOSE FROM

FARNSWORTH'S SAUSAGES AND GRAVY MINI BATTERED COD HOMEMADE BATTERED CHICKEN GOUJONS CHEFS BEEF OR VEGETABLE LASAGNE AND GARLIC BREAD

ALL SERVED WITH A CHOICE OF CHIPS OR MASH, BEANS, PEAS OR VEGETABLES



APPLE PIE

BAKED APPLE PIE PREPARED FROM BRAMLEY APPLE WITHIN A SHORT-CRUST PASTRY CASE, WITH AN EGG GLAZED HAND-CRIMPED PASTRY LID.

JAM ROLY POLY

A LIGHT-TEXTURED SUET BASED PASTRY ENCIRCLING A SWIRL OF STRAWBERRY JAM.

APPLE CRUMBLE

THE BUCK'S DELICIOUS MOIST CRUMBLE, WITH A SWEET APPLE FILLING.

STICKY TOFFEE PUDDING

OUR DELICIOUS HOME MADE, RICH STICKY TOFFEE PUDDING SLAB. MADE WITH NATURAL DATES.

CHOCOLATE FUDGE CAKE

A VERY CHOCOLATEY, MOIST CHOCOLATE FUDGE CAKE THAT IS SIMILAR TO CHOCOLATE MUD CAKE, BUT NOT AS DENSE. MADE WITH BOTH MELTED CHOCOLATE AND COCOA, AND TOPPED WITH CHOCOLATE GANACHE, THIS ONE IS SURE TO SATISFYING YOUR CHOCOLATE CRAVINGS!

CHOCOLATE TOFFEE MERINGUE

MERINGUE NEST FILLED WITH ICE CREAM TOPPED WITH LASHINGS OF CHOCOLATE AND TOFFEE SAUCE AND SPRINKLED WITH EVEN MORE CHOCOLATE. WHAT MORE COULD YOU WANT?

CHOCOLATE BROWNIE SUNDAE

ESSENTIAL FOR ALL LOVERS OF EVERYTHING CHOCOLATE MMMMM!!!

LEMON MERINGUE SUNDAE

ABSOLUTELY DEEELISH!!!

PAYTHORNE FRUIT MESS

ALL IN A GLASS, FOREST FRUITS, MERINGUE, ICE CREAM ALL DOLLOPED TOGETHER. ABSOLUTELY DEEEEVINE!!!

FRESH FILTER COFFEE £2.25 | CAPPUCCINO £2.95 | LATTE £2.95HOT CHOCOLATE AND CREAM £3.50 | FRESHLY BREWED TEA £2.25