

SUNDAY LUNCH

Thank you for choosing to dine with us today.

Our menu is set up with our classic favourites, cooked simply to allow the flavours and produce to be the heroes of the dish.

We hope you enjoy your experience.

STARTERS

Soup of the Day -178Kcal

Crusty bread

Cottons Prawn Cocktail -337Kcal

Salt n pepper squid, tiger prawns, spicy salsa, guacamole

Chicken Liver Parfait -725Kcal

Apple jelly, tarragon butter & brioche

Goats Cheese -267Kcal

Beets, candied walnut, pear (V)

MAINS

Slow Roasted Rump of Bowland Beef 977Kcal

Yorkshire pudding & red wine jus (cooked medium-rare)

Pan Fried Chicken Breast 1223Kcal

Sage & onion stuffing, pigs in blankets, red wine jus

Main courses above are served with *duck fat thyme & garlic roasties, cauliflower cheese, crushed carrot & swede, tender stem broccoli*

Herb & Lemon Risotto – 611Kcal

Garden pea & ricotta, puffed rice (V)

Fillet of Sea Bass - 707Kcal

Tender stem broccoli, lemon, hollandaise sauce & new potatoes

Rigatoni Pasta -455Kcal

Shin of beef, pork shoulder and Calabrian “Nduja” ragu, spicy pangrattato

Pea & Shallot Ravioli 1314Kcal

Pea puree, herb dressing (V)

CHESHIRE TASTE TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads

Starter

or

Main

DESERTS

Sticky Toffee Pudding -1397Kcal

Butterscotch sauce, honeycomb ice cream

Dark Chocolate Panna Cotta -1448Kcal

Pistachio airo sponge, tonka bean ice cream

Brown Sugar Pavlova of the Day – 335Kcal

Chantilly cream, seasonal berries & ice cream

Two Scoops of Artisan Ice Cream – 350Kcal

Cookie crumb and fruit coulis

Farm House Cheese – 395Kcal

Fig jelly, celery, Peter’s Yard crackers

FOR AFTERS

Taylor of Harrogate Tea or Piacetto Coffee £4.00

Sparkling Sunday Lunch 3 course
(Including glass of Champagne)

£29.95

Allergen Information – we really want you to enjoy your meal with us – if you’d like information about ingredients in any dish, please ask and we’ll happily provide it. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.