

Mother's Day

MENU

Nibbles + Sharers To Start

Great for the whole family to share, while you check out the menu...

Hand Pulled Garlic Pizza bread from £4 Meat Platter £16.95 Vegetarian Platter £14.95

Three Course Set Menu £25.95

- add a glass of prosecco for just £4!

Starters

Tantalise your taste buds with these seriously scrumptious starters...

Chargrilled Portabello Mushrooms (GF)

with Hollandaise (v) or Avocadaise (vv)

Homemade Salmon and Haddock Fishcake

with tartare sauce

Artisan Chicken Liver Pate

with toasted ciabatta

Goat's Cheese Bon Bons (v)

with red pepper and tomato jam

Mains

Enjoy one of our favourites, or try one of our delicious new Sunday Roasts

Fillet of Seabass (GF)

with herby crushed potatoes and seasonal greens

Chickpea, Red Onion and Spinach Masala (vv)

with fennel and coriander bhaji and handmade flatbread

Roast Beef

with a Yorkshire pudding, roast potatoes, maple glazed parsnips, chantenay carrots, tenderstem broccoli and lashings of gravy

Roast Pork with Crispy Crackling

with a Yorkshire pudding, roast potatoes, maple glazed parsnips, chantenay carrots, tenderstem broccoli and lashings of gravy

Vegetarian Wellington (v)

with a Yorkshire pudding, roast potatoes, maple glazed parsnips, chantenay carrots, tenderstem broccoli and lashings of gravy

Half Chicken (GF)

with roasted tomato, portobello mushroom and fat chips

Indulge and add a side of cauliflower cheese for £3.95

Desserts

There's always room for a mouth-watering dessert

Raspberry and Prosecco Posset

with shortbread and edible flowers

Dark and White Chocolate Cheesecake

with salted peanut brittle crumb

Ancoats Coffee Cappuccino Crème Brûlée

with homemade biscotti

Passionfruit Eton Mess

Make it a feast and indulge in our awesome cheese board to finish - £7.95

Dessert Cocktails

Go on, you deserve one!

Chocolate Orange Old Fashioned £8.00

Its not Terry's, it's ours! This one is a delight for all taste buds with Bulliet bourbon, triple sec, Mozart dark chocolate liqueur and orange bitters

Salted Caramel Espresso Martini £8.00

Salted caramel vodka, Tossolini coffee liqueur and smooth espresso – simple and delicious

After 8 £7.50

Crème de menthe and Mozart dark chocolate liqueur, cream and fresh mint – a night time treat that will leave your friends green with envy...

Hazelnut Honey Bee £7.50

Creamy and sweet – Baileys, triple sec, hazelnut and honey syrup and a dash of cream

Strawberries and Cream £7.50

The finest amaretto saliza, crème de fraise, strawberries, and cream with a crunchy biscuit top

Tea & Coffee

We are proud to use Ancoats Coffee, please ask your server for today's delicious blend.

Cappuccino £2.25

Flat white £2.25

Latte £2.25

Decaf £2.25

Espresso (single) £1.75

Mocha £2.50

Espresso (double) £2.25

Hot chocolate £2.25

Americano £2.50

Twining's tea £2.25

(Ask us for our full selection)

Children's Menu

£10.95 for 3 courses includes soft drink

Starters

Houmous & Crudites

Doughballs & Dip

choose either tomato sauce or garlic butter

Mains

Mamma's Meatballs

homemade meatballs in tomato sauce with spaghetti

Bangers and Beans

two Lincolnshire sausages, chips and baked beans

Roast Beef Dinner

with Yorkshire pudding, roast potatoes, carrots, peas and gravy

Roast Pork Dinner

with Yorkshire pudding, roast potatoes, carrots, peas and gravy

Veggie Sausage Roast Dinner

with Yorkshire pudding, roast potatoes, carrots, peas and gravy

Create Your Own Pizza

6" Pizza with your favourite two toppings

Desserts

2 Scoops of Cheshire Farm Ice Cream

Nutella Calzone and Ice Cream