



No  
26

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SUNDAY  
MENU

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Please advise your server about any allergens or special dietary requirements

V VEGETARIAN VE VEGAN VE\* ADAPTABLE TO VEGAN

VE\*

SUNDAY MENU

Two Courses

£18<sup>00</sup>

Three Courses

£22<sup>00</sup>STARTERS

**SOUP OF THE DAY**  
warm Irish soda bread

VE\*

**CHICKEN LIVER PATÉ**  
Cumberland sauce, multi seed toast

**PEPPERED, SMOKED MACKEREL KEDGEREE**  
Ben's farm egg, basmati rice, chulk,  
red onion, coriander

**SALT & PEPPER CALAMARI**  
wasabi & ginger crème fraîche

**STAFFORDSHIRE CHEESE  
& CHESHIRE LEEK TARLET**  
red onion marmalade

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**STICKY CHINESE 5 SPICED PORK BELLY**  
toasted sesame seeds, Asian slaw

MAINS

**28 DAY MATURED  
STAFFORDSHIRE ROAST BEEF, SERVED PINK**  
Yorkshire pudding, garlic & thyme roast  
potatoes, seasonal vegetables and roast gravy

**LOCALLY SOURCED ROAST PORK LOIN**  
garlic & thyme roast potatoes, pork & apricot stuffing,  
seasonal vegetables & roast gravy

**STAFFORDSHIRE BEEF BURGER**  
Cheddar, tomato relish, multi seed bun, gherkin

**HALLOUMI RED PEPPER & PORTOBELLO  
MUSHROOM BURGER**  
chilli & lime guacamole

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**ROAST SUPREME OF CHICKEN**  
chorizo, sun blushed tomatoes  
& sweet red pepper risotto, rocket

**FAN FRIED SEA BASS**  
Parisienne potatoes, Mediterranean  
vegetables, rich tomato sauce

**TENDERSTEM BROCCOLI & DOVEDALE  
BLUE CHEESE RISOTTO**  
toasted walnut & thyme crumb

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**MOROCCAN SPICED LAMB TAGINE**  
apricot, chickpea & sweet pepper,  
tabbouleh, toasted flat bread

DESSERTS

**RHUBARB CHEESECAKE**  
rhubarb compote

**BRAMLEY APPLE & CHERRY CRUMBLE**  
vanilla custard

**AWARD-WINNING  
RICH TRIPLE CHOCOLATE BROWNIE**  
maple & walnut ice cream, maple syrup

**LIMONCELLO CRÈME BRÛLÉE**  
mint infused shortbread biscuit

**WARM STICKY TOFFEE PUDDING**  
Madagascan vanilla ice cream

**SNUGBURY'S ICE-CREAM OR SORBET**  
please ask for selection

VE\*