

SUNDAY LUNCH

Served All Day Sunday

STARTERS

SUMMER SQUASH VELOUTÉ 7
bread & butter (G,D)

HALLOUMI FRIES 7
sweet chilli sauce (D,M)

SMOKED SALMON 8
crème fraîche, capers, pickles, sourdough (F,G,D)

CRISPY CALAMARI 10
garlic aioli, lemon (G,E,M,SU)

DUCK PÂTÉ 9
chutney, cornichons, toasted brioche (G,D,SU)

PRAWN COCKTAIL 9
marie rose, bread, butter (S,E,G,D)

TRADITIONAL ROASTS

ROAST SIRLOIN OF BEEF 29
served pink (SU)

HONEY & THYME HALF ROAST CHICKEN (SU) 23

HERB STUFFED PORCHETTA (G,SU) 25

VEGETARIAN WELLINGTON (G,D,E) 21

All roasts served with roast potatoes, seasonal greens,
honey glazed carrots, parsnip purée, cauliflower cheese,
Yorkshire pudding and gravy

MAINS FROM THE KITCHEN

SLOW BRAISED LAMB SHANK 34
mash, seasonal vegetables and gravy (SU,C)

FISH AND CHIPS 21
tartare sauce, mushy peas, lemon (F,G,E,M)

PAN ROASTED SEA BASS 25
mash, seasonal vegetables, hollandaise (F,D,SU)

30 DAY DRY AGED SIRLOIN (200g) 32
peppercorn, fries, mixed salad (SU)

BURGERS

FORMBY BEEF BURGER 21
lettuce, tomato, burger sauce, bacon, cheese,
fries and slaw (G,D,E,M,SU)

GRILLED CHICKEN BURGER 19
lettuce, tomato, burger sauce, bacon, cheese,
fries and slaw (G,D,E,M,SU)

HALLOUMI BURGER 18
lettuce, tomato, roasted red pepper hummus,
fries and slaw (G,D,M,SU)

SIDES

GRAVY (C, SU) 2

ROASTIES (C) 3.5

SEASONAL GREENS (D) 3.5

HONEY GLAZED CARROTS (D) 5

CAULIFLOWER CHEESE (D) 5

SKIN ON FRIES (SU) 5

DESSERTS

NEW YORK CHEESECAKE 9
forest fruits compote (G,D,E)

CHOCOLATE FUDGE CAKE 9
vanilla ice cream (G,D,E)

APPLE CRUMBLE 9
custard sauce (G,D)

PANACOTA 9
strawberry coulis (D)

STICKY TOFFEE PUDDING 9
toffee sauce, vanilla ice cream (G,D,E)

CHOCOLATE CHURROS 9
chocolate sauce, vanilla ice cream (G,D,E)

ALLERGEN KEY

G - Gluten, D - Dairy, E - Egg, F - Fish, S - Shellfish, M - Mustard, C - Celery, SO - Soya, SU - Sulphites, N - Nuts

Please inform a member of our team if you have any allergies or dietary requirements.

A discretionary 10% service charge will be added to your bill.

(V) Vegetarian (VE) Vegan Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. We proudly source our premium meats from select local butchers and our fresh seafood from along the regional coastline. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.