



Sunday Lunch at Allotment



Starters

Soup of the day (ve) 4.50
Served with Crusty Bread

Wild Mushroom & Sherry Pate (ve) 6.50
With Toast & Homemade Chutney

British Mussels 5.50
Rope Grown Mussels with a Regional Sauce and Bread

Hunter's Eggs 7.50
Venison Cottage Pie Scotch Eggs. With Spiced sweet & Sour Pickled Beetroot
As a Main Course 15.00

Mini Ploughman's 5.50 (v)
Selection of Three Cheeses (please ask staff for current cheeses), Crackers, Apple, Celery, Walnuts, Homemade Chutney of the Week, Pickled Vegetables

Mains

Roast Topside of Beef 10.50
Roast potatoes, Parsnips, Carrots, Cabbage, Yorkshire pudding and Red Wine Gravy

Vegan Haggis Roast (ve) 10.00
Roast potatoes, Parsnips, Carrots, Cabbage, Yorkshire pudding and Vegan Gravy

Cider & Tarragon Battered Hake 13.50
Cider & Tarragon Battered Hake, Fondant Potato, Fried Green Beans & Homemade Tartar Sauce

Baked Whole Cauliflower (ve) 13.50
Hazelnut & Rosemary Brittle, Roast potatoes, Parsnips, Carrots, Cabbage, Yorkshire pudding

Check our Blackboard or Ask a Member of Staff for Today's Specials

Desserts

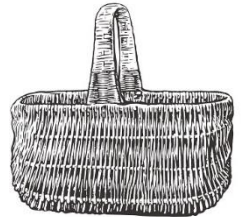
Crumble of the Week 5.00
Served with Ice Cream

Chorlton Honey Chocolate Cake 4.50
Ice cream and Marzipan Bee

British Cheese Board
For 1 Person 5.00 For 2 People 9.00
A Selection of Three British Cheeses, Homemade Chutney & Crackers

Cornflake Cake Blondie (gf) 5.00
Peanut Butter, Blueberry & White Chocolate Blondie
With Cornflake Topping Served And Ice-Cream

Ice Cream Plant Pot £3.50
3 Scoops of Homemade Ice-Creams Ask Staff for Todays Choices



***All food is prepared in house and is subject to availability**

please let us know if you have any allergies or require information on ingredients used in our dishes
A discretionary service charge of 10% will be added to tables of 10 or more*