



Sunday Lunch at Allotment

Starters

Deep Fried Brie (v) 5.00
With Clementine & Clove Marmalade

Spiced Salmon Gravlax 6.50
Orange zest, Allspice, Cinnamon, Chill &, Treacle cured Salmon served
with sourdough toast & herb butter

Celeriac and Roast Apple Soup (ve) 4.50
Served with Crouton Sticks

Festive Ploughman's (v) 5.50
Brie, Wensleydale with cranberry & Stilton with Crackers, Apple, Celery, Walnuts,
Homemade Chutney of the Week

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

Pan fried Seabass Fillet (gf) 13.50
With Bubble & Squeak and Tomato & Bacon Sauce

Gin & Honey Glazed Turkey (gf) 13.00
Pigs in Blankets, Sprouts, Roasties, Parsnips & Gravy

Desserts

Bread & Butter Pudding of the Week 5.00
Served with Ice Cream

Gingerbread Brownie (gf) 6.00
With a Mini Gingerbread Man & Served With Vegan Custard

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

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

Manchester Chocolate Board
A Selection of Five Handmade Chocolates From
Manchester Chocolatier Martin Chandler with Chocolate Dipped Fruit
For 1 Person 5.00 For 2 People 9.00



***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*