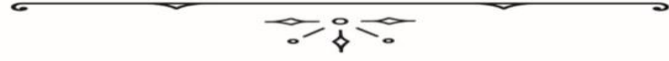




Sunday Menu



1 Course - £12.45

2 Courses - £16.95

3 Courses - £20.95

Starters

Soup of the Day – Served with a white crusty roll.

Pheasant Breast Pan-fried pheasant breast served with a honeyed carrot puree and potato crisps.

Chicken Liver and Gin Pâté – Homemade pâté incorporating one of the best local gins, the award winning Lytham London Dry Gin, served with our onion chutney and toasted bloomer.

Roasted Butternut Squash Pate -Roasted squash pureed with roasted red pepper, cumin, garlic and thyme, and served with toasted ciabatta. (ve)

Main Course

Traditional Sunday Roast

Roast Topside of Beef

Roast Pork

Roasted Lamb Rump (Additional £2 supplement)

Butternut, Chestnut and Lentil Loaf (ve)

All of our roast joints are locally sourced and are served with garlic and rosemary roast potatoes, potato puree, a Yorkshire pudding, a duo of seasonal vegetables and, of course, lashings of traditionally-made gravy.

Main Dishes

Scott's Pie of the Day - A homemade fully encased shortcrust pastry pie, served with a potato puree and seasonal veg.

Sea Bass – Pan-fried Sea bass fillet, served on a bed of crushed new potatoes with a clam and spinach chowder.

Goosnargh Chicken Supreme - Pan-fried chicken supreme, cooked with leeks and wild mushrooms, and served in a white wine sauce with potato puree and wilted spinach.

8oz Gammon Steak - Served with rosemary and garlic chunky chips, roasted tomato, field mushroom and two fried eggs.

Scott's Bistro Burger - A homemade beef patty, topped with streaky bacon and cheddar cheese and served with rosemary and garlic chunky chips, dressed salad and a spiced tomato chutney.

Squash and Barley Salad - A warm salad comprising roasted squash, tenderstem broccoli, sundried tomatoes and pearl barley, and finished with a balsamic vinaigrette. (ve)

Slow Cooked Shin Beef– Shin beef slow cooked on the bone in a rich red wine gravy and served with dauphinoise potatoes and honey-roasted parsnips.

Chickpea Cassolette – A mixed bean and chickpea stew topped with herb dumplings and served with a crusty roll. (ve)

Enjoyed our Sunday roast? Why not bring some friends or family along next time for our Sunday Roast Banquet from just £11.95 per head?*Every Sunday we will be offering this banquet-style option suitable for a traditional Sunday family gathering, which will include a joint of your choice of either beef, gammon or pork; a medley of seasonal vegetables; rosemary and garlic roast potatoes; pigs in blankets; stuffing balls; Yorkshire puddings and of course, plenty of traditionally-made gravy! Decided that your feeling hungry? Add starters or desserts off our Sunday menu for just £4.45 each.

**Pre-booking required a minimum of 24 hours before, subject to availability*



PLEASE INFORM A MEMBER OF THE TEAM BEFORE ORDERING IF ANYONE IN YOUR PARTY HAS AN ALLERGY;
Please be aware that all of our dishes are prepared in our kitchen where nuts, gluten and other allergens could be present, therefore we cannot guarantee that any items is entirely 'free from' traces of other allergens; our menu descriptions do not list all ingredients, please ask a member of the team to bring you our allergen advice sheet prior to ordering; please be aware that poultry, fish and shellfish dishes may contain bones and/or shell.





Sunday Desserts



Trio of Cheese and Biscuits

A trio of local cheeses served with our onion chutney, celery sticks and apple.

(Additional £2 supplement)

Sticky Toffee Pudding

An indulgent treacle sponge, topped with a silky toffee sauce and served with lashings of custard.

Winter Berry Baked Cheesecake

A vanilla cheesecake baked with mixed berries, and served with raspberry sauce and pouring cream.

Apple Crumble

Stewed apples, topped with a ginger biscuit crumb, and served with a jug of custard.

Wallings Ice Cream or Sorbet

Three scoops of Wallings ice cream or sorbet in flavours of your choice and served with a wafer. (v)



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