



# 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.

**Tomato and Roasted Pepper Bruschetta** - Diced tomato and pepper, roasted with oregano and thyme, and served on a garlic ciabatta. (ve)

**Pigeon Breast** – Pan fried pigeon breast, served with a beetroot puree and potato crisp.

## Main Course

### Traditional Sunday Roast

**Roast Topside of Beef**

**Roast Pork**

**Roasted Lamb Rump** (Additional £2 supplement)

**Pan Fried Duck Breast** (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 vegetables.

**Red Mullet** – Pan-fried red mullet fillets, served on a bed of crushed new potatoes and buttered greens, and finished with chilli and garlic oil..

**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.

**10oz 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)

**Chickpea Cassolette** – A mixed bean and chickpea stew topped with herb dumplings and served with a medley of peas and spinach and 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 £10.95 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.

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.

## **Lemon Tart**

A light pastry, filled with a lemon curd and served with whipped cream and raspberries.

## **Apple Filo Pie**

A light apple pie, stewed apples with cinnamon encased in crispy filo pastry and served with vanilla ice cream.

## **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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