



Sunday Menu



1 Course - £14.95

2 Courses - £20.95

3 Courses - £25.95

Starters

Cauliflower and Chilli Cheese Croquette (V) - Breaded croquettes filled with cauliflower, cumin, chilli and kick ass cheddar and served with a chilli ketchup.

Pheasant Breast - Pan fried pheasant breast, served on a beetroot puree with carrot crisps.

Garlic and Chilli King Prawn - King prawns cooked in garlic and chilli butter, served with toasted ciabatta.

Chicken and Lytham Gin Pâté - Homemade pâté incorporating one of the best local gins, the award-winning Lytham London Dry Gin, served with our onion chutney and ciabatta croutes.

Soup of the Day - Served with a white crusty roll. (v)

Main Course

Traditional Sunday Roast

Roast Topside of Beef

Roast Chicken Breast

8oz Minted Lamb Rump (£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 gravy.

Main Dishes

Calves Liver - Sliced calves liver, served with sherried onions, potato puree, buttered greens and crispy bacon crumb.

Pan Fried Hake with Mussels - Pan fried fillet of Hake, on a bed of crushed new potatoes with steamed mussels and a light curried velouté. (£2 Supplement)

Venison Haunch Parmentier - Served pink, on a base of slow cooked minced venison, potato puree, served with red wine jus and green beans. (£2 Supplement)

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.

Butternut Squash Risotto (V) - Roasted squash risotto topped with truffle oil, wild rocket and shaved Manchego.

Chickpea and Wild Mushroom Stew (ve) - Topped with sauteed wild mushrooms and peppery rocket and served with a bread roll.

Enjoyed our Sunday roast? Why not bring some friends or family along next time for our Sunday Roast Banquet from just £15.95 per head?*. *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.





Desserts

Trio of Cheese and Biscuits

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

Sticky Toffee Pudding

Topped with toffee sauce and served with custard.

Mixed Berry Cheesecake (GF)

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

Baileys Crème Brulée

Served warm with lemon shortbread.

Wallings Ice Cream or Sorbet

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

Berry Sorbet Sundae (GF)

Mixture of lemon and raspberry sorbets with mixed berries and raspberry coulis. (ve)



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