



Sunday Menu



1 Course - 17.45

2 Courses - 23.95

3 Courses - 29.95

Starters

Tomato and Feta Bruschetta – *Garlic ciabatta topped with tomatoes marinated with chilli, lime and coriander and finished with crumbled feta. (v)*

Chicken Liver Pate – *Served with caramelised onion chutney, toasted ciabatta*

Wild Mushroom Arancini – *Breaded mushroom rice balls, on a mushroom velouté, with wild rocket, garlic oil and parmesan. (v)*

Asparagus and Garstang Blue Tart – *wild rocket, balsamic glaze. (v)*

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

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

Main Course

Traditional Sunday Roast

Roast Topside of Beef

Roast Chicken Breast

Roast Lamb Rump

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

Pie of the Day– Fully encased in shortcrust pastry, served with mashed potato and seasonal vegetables.

Chicken Marengo (GF) – Paprika marinated chicken, in a tomato, olive and parsley sauce with potato puree, buttered greens

Garlic and Herb Pork Fillet (GF) - Roasted Pork fillet marinated in garlic, parsley and sage, served with Ratatouille, watercress and garlic and parsley oil.

Pan Fried Hake– (GF) -With sauteed potatoes, summer vegetable broth, watercress, dill oil.

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.

Asparagus, Pea and Mint Risotto(VE) – Topped with garlic oil, wild rocket. (optional shaved Parmesan Reggiano(v)).



Enjoyed our Sunday roast? Why not bring some friends or family along next time for our Sunday Roast Banquet from just £16.45 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 are 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.

