

# SUNDAY

available 12pm - 9pm

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## STARTERS

### Cauliflower & Lancashire Cheese Soup

With pickled mushrooms, parmesan  
wafer and truffle oil [VEO]

### Beetroot Carpaccio

Wood roasted beetroot with  
whipped feta, burnt orange dressing  
and pistachios [V] [VEO] [GF]

### Pork & Chilli Sausage Roll

With piccalilli and watercress [VEO]

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## MAINS

WE DON'T JUST ROAST...

WE FIRE-COOK

Cooking over an open flame brings  
out bold flavour in everything from  
the meat to the locally grown veg.

Each roast is served with fire-cooked  
vegetables, crisp roasties, proper  
gravy and all the Sunday essentials

### Fire Cooked Beef Rump

With Yorkshire pudding and proper  
gravy [GFO]

### Half Rotisserie Chicken

Brined for 24 hours and served  
with apricot & pine nut stuffing and  
proper gravy [GFO]

### Mrs R's Cheese & Onion Pie

With Venetian onions and red wine  
gravy [V]

### Coal Roasted Celeriac

With dukkah, leek and wild  
mushroom fricassee and truffle oil  
[VE]

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Add Truffle 5.50  
Cauliflower Cheese

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## AFTERS

### Sticky Toffee Pudding

With candied pecans and vanilla ice cream [GFO]

### Chocolate Croissant

### Bread & Butter Pudding

With nutella, biscoff and vanilla ice cream

### Lemon Posset

With summer berries and Goosnargh cake [GFO]

### Cheeseboard

A selection of local cheeses with homemade oat cakes and house chutney

### Longridge Family Crumble

FOR 4 TO 6 PEOPLE TO SHARE

Made with the best of this week's local fruit, served warm with our homemade custard.

Any leftovers? You're more than welcome to take them home.

Two Courses  
£30

Three Courses  
£36

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE  
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE