



## Sunday Set Menu

Dinner, from 1pm

two courses, 18 | three courses, 23

### Starters

Soup of the Day (v/vv)  
artisan roll, butter

Stornoway Black Pudding Bon Bons  
vintage cheddar, leek, roast garlic aioli

House Rub Chicken Wings  
buffalo sauce, blue cheese sauce

Wild Mushroom & Barley Risotto (v)  
Pickled enoki mushrooms, mint, spinach & coriander pesto,  
parmesan crisp

### Mains

Beef Roast  
roast marinated topside of beef, roast potatoes, yorkshire pudding, honey roast carrots, broccoli,  
sautéed kale, stuffing, cauliflower puree red wine gravy

Chicken Roast  
garlic & thyme roasted chicken breast, roast potatoes, yorkshire pudding, honey roast carrots, broccoli,  
sautéed kale, stuffing, cauliflower puree, red wine gravy

Vegetarian Roast (v)  
vegetarian roast, yorkshire pudding, roast potatoes, honey roast carrots, broccoli,  
sautéed kale, stuffing, vegetable gravy

The Works Burger  
8-ounce beef pattie, mature cheddar, streaky bacon, gherkins,  
shredded iceberg, burger sauce, hand cut chips

Pressed Pork Belly  
cauliflower puree, roasted carrot, spiced pork stuffed onion,  
sweet potato fondant, crackling, jus

Fish & Chips  
craft ale battered haddock, hand cut chips, pickled baby shallots, smoked rock salt, house tartare

### Desserts

Camp Fire Cheesecake  
biscuit base, caramel cheese filling, chocolate soil,  
torched marshmallow

Toffee Apple Pudding  
bread pudding, toffee apples, caramel ice cream

Duck Egg Custard Tart  
orange jam, vanilla ice cream

Cheese (v)  
selection of Liverpool cheese company cheeses, onion chutney,  
crackers, biscuits, grapes

| everything you see on this menu is sourced locally and prepared in house, allergen sheets are available upon request |

