

L37

RESTAURANT | GRILL | BAR

SUNDAY ROAST

We've put a big focus on sharing. Family style sharing plates have become part of the norm when dining out.

Our Sunday Roast, for a minimum of two to share is the perfect way to bring people together around the table, to eat, drink and enjoy each other's company.

Carve at Your Table Sunday Roast

£25.00 for 2 to share

Served 12:30pm - 5:30pm

TO START

CHEFS HOMEMADE SOUP Artisan Bread, Butter	5.95
CHICKEN LIVER PARTFAIT Apple and Pear Chutney, Toasted Bread	7.00
FORMBY ASPARAGUS AND WILD MUSHROOM TART Petite Salad, Port Reduction	7.50
GLAZED GOATS CHEESE Roasted Fig, Red Onions, Petite Salad, Tomato Relish	7.00
MUSSELS Thai Spices, Coconut Cream, Coriander, Toasted Bread	7.50
CHICKEN AND SPRING VEGETABLE TERRINE Pickled Beets, Mustard Dressing	7.95
CONFIT DUCK HASH POTATO CAKE Poached Soft Egg, Tomato Relish	7.50

MAINS

FORMBY HALL ROAST OF THE DAY Served with a Traditional Roast Garnish	12.50
GRILLED MOROCCAN SPICED CHICKEN Couscous, Pomegranate	11.50
SPRING FISH PIE Buttered Spring Greens	10.50
BELLY PORK Black Pudding Croquette, Spring Greens, Cider Jus	14.50
GLOUCESTER OLD SPOT PORK SAUSAGES Creamed Leek Mash, Buttered Greens, Caramelized Onions	12.50
CHICKEN PAPPERDELLE PASTA Wild Mushrooms, Spinach, Garlic Cream	12.50
RICOTTA, SPINACH AND WILD MUSHROOM FILO PARCEL Red Pepper Coulis, Baby Potatoes, House Salad	12.50
SALT & PEPPER KING PRAWN Pineapple and Mango Salsa, Pea Shoot Salad	12.50
BEER BATTERED FISH AND CHIPS Hand Cut Chips, Mushy Peas, Tartare Sauce	11.95

(flip me for the grill & desserts)

Our chargrill is at the heart of our passion for cooking the finest seasonal ingredients, simply prepared, rich in flavour.



FROM THE GRILL

All Grills are served with hand cut Chips, Rosemary baked Flat Cap Mushroom, Confit Plum Tomato and Parmesan Salad.

FLAT IRON STEAK 227g Served medium	17.50	CASTERBRIDGE 21 DAY DRY AGED 16OZ COTÉ DE BOEUF	47.50 for 2
RUMP HEART STEAK 170g	15.50	GRILLED LAMB CUTLETS	25.00
SIRLOIN STEAK 227g	25.50	FARM ASSURED CHICKEN BREAST	18.50
RIBEYE STEAK 227g	28.50	GLOUCESTER OLD SPOT 10OZ PORK CUTLET	18.95
FILLET STEAK 227g	32.00	L37 MIXED GRILL	16.50

HOMEMADE BURGERS

*All Burgers are served with Skinny Fries and Coleslaw
all on a Toasted Brioche Bun*

L37 HOUSE BURGER Smoked Bacon, Cheese	12.50	FISH BURGER Baby Gem, Pea Puree, Tartare Sauce, Lemon Mayo	13.50
BLACKENED CHICKEN FILLET BURGER Baby Gem, Mango Salsa	12.90	SPICY FIVE BEAN BURGER Baby Gem, Tomato Relish, Brie	11.50
HARISSA LAMB BURGER Rocket, Garlic Mayo, Onion Marmalade	13.50	MAKE IT SKINNY Choose any burger and we will replace the bun with a side salad.	

DESSERTS

DARK CHOCOLATE CHEESECAKE Raspberries, Clotted Cream	7.50
GLAZED LEMON TART Rhubarb Compote, Raspberry Sorbet	6.95
STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream	6.95
BANANA AND BAILEYS CRÈME BRULEE Mini Shortbread Biscuits	7.50
GREAT BRITISH CHEESEBOARD Selection of Biscuits, Celery, Grapes, Chutney	8.95
LUXURY DAIRY ICE-CREAMS AND SORBETS	6.50

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts & gluten are present. (Menu descriptions do not always display all ingredients), as well as other allergens; therefore, we cannot guarantee that any food is completely free from traces of allergens. Ask a member of staff before ordering.

(v) denotes vegetarian