



Fathers Day

SUNDAY LUNCH MENU

Selection of Breads, Olives, Olive Oil & Balsamic £6.50

Starters

Traditional Leek & Potato Soup, Artisan Bread & Butter (GFA)

Watermelon, Sun Blush Tomato, Feta & Cucumber Salad with a Herb & Lemon Dressing (V, GF)

BBQ Glazed Chicken Wings, Creamy Blackstick's Blue Dip (V)

Homemade Nachos with Slow Cooked British Beef Chilli, Zingy Guacamole, Salsa, Sour Cream & Cheese (V Available)

Homemade Salmon & Hake Fishcake, Poached Egg & Wild Rocket

Main Courses

Salt & Pepper Crusted Sirloin of Beef, Yorkshire Pudding & Red Wine Jus (GFA)

Rosemary Studded Leg of Spring Lamb, Yorkshire Pudding & Red Wine Jus (GFA)

Herby Roast Chicken, Yorkshire Pudding, Apple Sauce & Stuffing (GFA)

Cider Rarebit Crusted Fillet of Cod on a Bed of Wilted Spinach

Maple Glazed Sweet Potato, Spinach & Mushroom Wellington (V)

*All served with Roast Potatoes, Buttery Mash & Glazed Seasonal Vegetables
Add Cauliflower Cheese to Share £4.50*

Homemade Desserts

Traditional Apple Crumble & Custard or Ice Cream (V)

Lemon & Blueberry Eton Mess (V, GF)

Peanut Butter & Chocolate Cheesecake (V)

Trio of Homemade Ice Cream (V, GF)

Trio of Cheese, Crackers & Homemade Chutney +£2 (V, GFA)

FREE PUDDING
FOR DAD*

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3 Courses: £27 / 2 Courses: £22

Cheese Board to Share: £7.50pp

Allergen information available on request

For table reservations or dietary requirements contact: 0161 624 7178 / events@scratchgroup.co.uk

All food is produced from Scratch (menu subject to change subject to market availability) *Supplements still apply