



# SUNDAY MENU

2 Courses £14.95 | 3 Courses £17.95

## TO START

### Lancashire Onion Soup

Lamb braised onions, lamb broth, Lancashire cheese croûte

### Pressed Goosenargh Chicken Terrine

Leek, tarragon emulsion, prune, rosemary, potato croute

### Charred Asparagus, Sun Blushed Tomato, Artichoke Salad <sup>U</sup>

Fine herbs, Chardonnay dressing, sour dough croutons

### Authentic Italian Soft Burrata

Asparagus, rocket, balsamic, rocket, Nduja sourdough crumble

## FOR MAIN

### Steak Frites

Grilled rump steak, hand-cut chips, poached Goosenargh egg, avocado oil

### Breaded Breast of Goosenargh Chicken

Rocket, pomegranate and fine herb salad, lemon

### Seared Fillet of Line Caught Sea Bass

Pak Choi, asparagus, wild garlic dumplings, herb salsa

### Ricotta & Spinach Tortelloni <sup>U</sup>

Cheese sauce, sage, crushed hazelnuts

## Our Chef Recommends...

### Mamucium's Traditional Sunday Lunch

Roast rump of locally reared beef, Yorkshire pudding, roasties, seasonal vegetables, beef jus (£2 supplement)

## TO FINISH

### Cox Apple Crumble <sup>U</sup>

Mushy peas, tartare sauce, lemon

### Salted Caramel Custard Tart <sup>U</sup>

Pecan cream

### Trio of Regional Cheeses <sup>U</sup>

With traditional accompaniments

### Selection of Locally Made Ice Creams <sup>U</sup>

## Bottomless BRUNCH

Our brand-new Bottomless Brunch menu is here! A tempting selection of both sweet and savoury dishes paired with our signature bottomless brunch drinks. Our bottomless brunch menu is served every Sunday from 12-5 for £19.95 per person!

Speak to a member of the team for more information.


<sup>VE</sup> Vegan <sup>U</sup> No meat or fish. \*Approximate uncooked weight.

**FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Prices include VAT. A discretionary service charge of 10% will be added to your bill. All prices are in pound sterling.

# Bottomless BRUNCH

Select a brunch dish with any of our signature  
hand-crafted bottomless drinks

£19.95


Crushed Avocado on Freshly Baked Sourdough, Tossed Oyster  
Mushrooms, Sumac 

add Crisp Bacon and Poached Eggs £3.00

Manchester Smoked Salmon, American Pumpernickel,  
Cream Cheese

Eggs Benedict with Parma Ham, on a Lancashire Oven Bottom Muffin

The Manchester Smokehouse Salmon Eggs Royale

French Toast with Maple Syrup and Fresh Berries 

Scrambled Eggs with Truffle Oil and Chives on Freshly Baked Sourdough 

Steak and Burford Brown Egg, Padron Peppers, Hand Cut Chips, Avocado Oil  
(£4.50 supplement)

## Signature Bottomless Drinks



Bellini

Prosecco

Bloody Mary

Fresh Clementine Mimosa



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