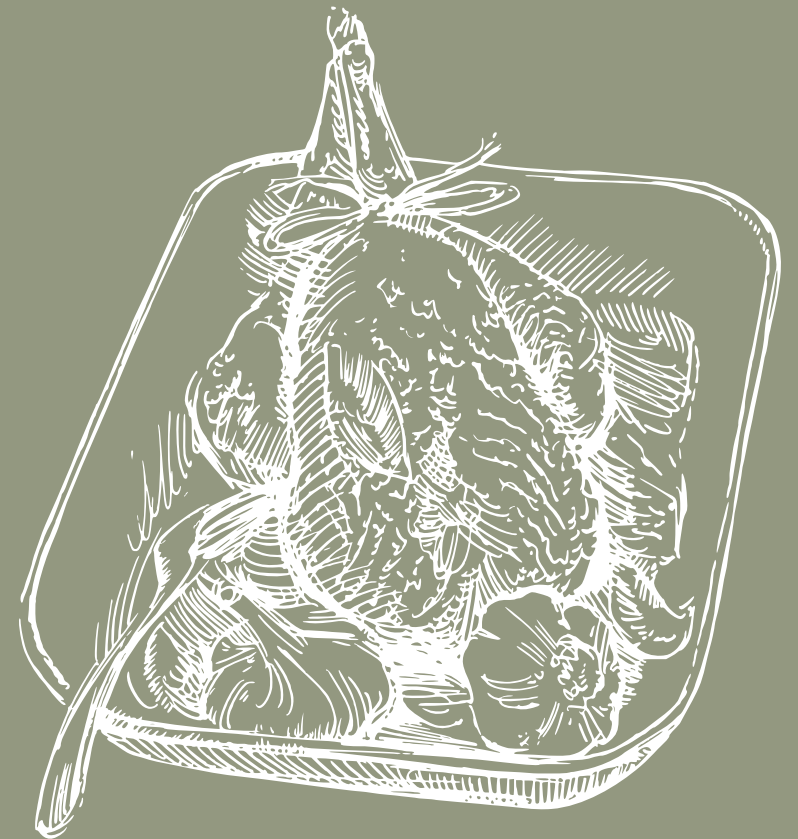


# Sunday Menu



## Starters

### Homemade Soup (v) £4.90

A large bowl of freshly prepared soup, served with rustic bread & butter. Please ask for today's choice.

### Pâté & Toast £5.90

A smooth chicken liver pâté blended with brandy and herbs, served with granary toast and mixed leaves.

### Beer Battered Goat's Cheese (v) £5.25

A slice of goat's cheese coated in beer batter and deep fried. Served with salad garnish and a plum and apple chutney.

### Garlic Flat Mushroom (v) £5.50

Flat mushroom cooked in garlic butter, topped with spinach and melted mature cheddar. Served with mixed leaves drizzled with balsamic glaze.

### Chicken Tikka Skewers £5.50

Grilled fresh chicken breast marinated in tikka spices, served on mixed leaves with minted yoghurt.

### Prawn & Smoked Salmon Salad £5.75

North Atlantic prawns and Scottish smoked salmon served on mixed leaves with Marie Rose sauce. Served with granary bread and butter.

## Sunday Roasts

Served from 12 noon until the last roast potato is eaten!

Sunday Lunch is all about sharing. Join us for a sharing platter - choose one meat or enjoy the full selection:

Roast Beef

Roast Lamb

Roast Turkey and stuffing

Nut Roast

All our roasts are served with roast potatoes, homemade Yorkshire puddings, cauliflower cheese, seasonal vegetables and a jug of gravy.

1 Person - £12.50 2 People - £24.00 3 People - £35.00 4 People - £45.00

Customers concerned about the presence of allergens are welcome to ask a team member for assistance when choosing their meal. (gf) Gluten free dish. All weights are approximate uncooked weights. Some fish products may contain small bones. All meals subject to availability. Menu items may vary in each of our pubs.

(v) Suitable for vegetarians. (ve) Suitable for vegans. Whilst we take great care to preserve the integrity of our vegetarian products, we must advise that these products are handled and cooked in a multi-kitchen environment. We accept all major credit and debit cards supported by a valid PIN number and cash.

04/17 - HG/PA/NH



To see details of our other pubs visit [www.broadoakpubcompany.co.uk](http://www.broadoakpubcompany.co.uk)

## Mains

### Beer Battered Cod regular £12.50 / small £7.50

Traditional hand battered cod served with hand cut chips, mushy peas and tartare sauce.

### Vegan Fish & Chips (ve) regular £11.50 / small £7.00

Fish & chips suitable for vegans - battered tofu served with tomato ketchup, hand cut chips and mushy peas.

### Beef & Ale Pie £9.50

A slice of homemade pie of tender chunks of beef, mushrooms and onions cooked in one of our real ales from the bar. Served with hand cut chips, seasonal vegetables and a jug of gravy.

### Roast Chicken Breast £10.95

Roast chicken breast topped with a tomato, white wine and tarragon sauce. Served on sauté potatoes with seasonal vegetables.

### Smoked Salmon & Spinach Pasta Bake £10.95

Smoked salmon and spinach bound in a parmesan and white wine cream sauce tossed in penne pasta. Topped with a herbed crumb and baked in the oven. Served with a side salad.

### Aberdeen Angus Burger £9.00

A 6oz burger in a brioche bun with sliced tomato and mixed leaves. Served with hand cut chips.

### Minted Bean Salad (ve) £8.95

Chick peas, butter beans, kidney beans and garden peas served in a minted French dressing. Served on a bed of mixed leaves and cucumber.

### Add goat's cheese (v) £9.95

### Add chicken tikka skewers £10.95

### 3oz Rib Eye Steak £14.95

Served with hand cut chips, roasted whole tomato and a whole flat mushroom

## Desserts

### Sweet Belgian Waffle £4.75

A warmed waffle topped with honeycomb ice cream, crumbled flake and chocolate sauce

### Ice Cream Sundaes £4.95

Choose from Chocolate and Nut/ Eton Mess

### Sticky Toffee Pudding (gf) £4.95

Date and toffee flavoured sponge with sticky toffee sauce

### Chocolate Brownie £4.95

Chocolate brownie topped with vanilla ice cream and chocolate sauce

### Vanilla Cheesecake (gf) £4.75

Baked cheesecake with an oat base, finished with red fruits and whipped cream

### Ice cream £4.25

Choose from a selection of Cheshire Farm ice creams made locally at Tattenhall