



THE CAVENDISH  
BRINDLE



## SUNDAY MENU

One course - £16.95 / Two courses - £19.95 / Three courses - £22.95

### HOMEMADE SOUP OF THE DAY

Artisan bread & butter

### PÂTÉ

Chicken liver pâté, red onion chutney, toasted sourdough & butter

### BLACK PUDDING FRITTERS

Tempura battered black pudding, sweet chilli jam, micro herbs

### WILD MUSHROOM BRUSCHETTA

Wild mushrooms in a cream garlic sauce served on toasted sourdough & poached egg

### PRAWN & CRAYFISH TARTLET

Prawns and crayfish in short crust pastry with marie rose sauce and crisp leaf

## MAINS

### Roast Beef

Served with honey glazed carrot & parsnip, goose fat potatoes, tenderstem broccoli, yorkshire pudding and a rich gravy

### Minted Lamb (supp £2)

Slow roast leg of lamb with honey glazed carrot & parsnip, roast potatoes, tenderstem broccoli, yorkshire pudding and a rich gravy

### Goosnargh Chicken Supreme

Served with honey glazed carrot & parsnip, goose fat potatoes, tenderstem broccoli, yorkshire pudding and a rich gravy

### Nut Roast

Nut Roast Served with honey glazed carrot & parsnip, goose fat potatoes, tenderstem broccoli, yorkshire pudding and a rich gravy

ALL ROASTS ARE SERVED WITH A SIDE OF CAULIFLOWER CHEESE

### Lancashire Cheese & Onion Pie

served with baked beans, hand cut chips & a rich gravy

### Fish & Chips

Lightly battered haddock served with hand cut chips, mushy peas, tartar sauce & lemon wedge

### 8oz Rump steak

Served with hand cut chips, onion rings, grilled mushroom, tomato with pepper sauce

### Fillet of Beef Stroganoff

Tender strips of fillet steak in a traditional stroganoff sauce served with hand cut chips & basmati rice

### Herb Crusted Cod Loin with lobster Ravioli

Herb crusted cod loin with lobster ravioli, garlic & basil cream sauce, crusted new potatoes & baby vegetables



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## Desserts

### LEMON TART

Crisp pastry case filled with a bake lemon custard & fresh fruit

### STICKY TOFFEE PUDDING

Deliciously soft sticky pudding covered in a toffee sauce served with vanilla ice cream

### CRUMBLE

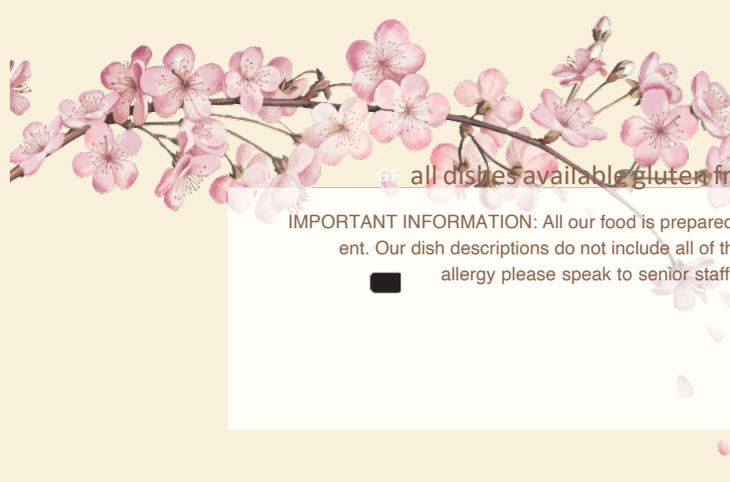
Apple & blackcurrant, flapjack crumble served with custard

### CHOCOLATE TORTE

Served with salted caramel ice cream

### Vanilla Creme Brulee

Served with cherry shortbread and fresh fruit



## KEY

GF all dishes available gluten free on request. V all dishes vegetarian.

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to senior staff before ordering. Full allergen information is available.