

STIRLINGS⁷

Sunday Lunch

Two Courses: £35.00 | Three Courses: £40.00

Homemade Soup of the Day (CA)

Twice Baked Soufflé with Kirkham Lancashire Cheese (CA, V)
Granny Smith apple, walnut and pomegranate salad

Smoked Salmon (CA)
Horseradish crème fraîche and capers

King Oyster Mushroom Carpaccio (CA, V)
*Walnuts, pickled shimeji mushrooms, Parmesan shards
and orange dressing*

Roasted Stone Bass (CA)
Sea vegetables, mussels with apple and cider cream

Roast Rib of Hereford Beef (CA)
Garlic and herb roasted potatoes, market vegetables and gravy

Herb Roasted Black Leg Chicken Breast (CA)
Bacon jam with Madeira and mushrooms

Mushroom, Chestnut and Thyme Pithivier (CA, V)
Kohlrabi gratin and celeriac jus

Pear Tart Tatin Infused with Thyme (CA, V)
Roquefort ice cream and port reduction

Spiced Bitter Chocolate Delice (CA, V, GF)
Caramelised dark rum banana and passion fruit sorbet

Artist Palette of Sorbets (CA)

Selection of British Cheeses (CA)
Savoury crackers, dried fruit and shallot marmalade