

SUNDAY LUNCH MENU 2023

DUGDALES

12noon – 2pm

3 Courses £25.95

TO START

Parsnip and cauliflower soup | whipped herb butter | warm roll (vg, gfo)

House black pudding | jersey royal jacket | watercress | pancetta

Smoked salmon | pickled cucumber | radish | fennel | whipped horseradish (gf)

New season asparagus | poached hens' egg | smoked butter hollandaise | asparagus pesto (v)

MAIN

Beef | roast sirloin | roast potatoes | glazed roots | seasonal vegetables | Yorkshire pudding |

beef gravy (gfo)

Thyme roast chicken | roast potatoes | glazed roots | seasonal vegetables | Yorkshire pudding | chicken gravy (gfo)

Sea trout | jersey royal potato | glazed artichoke | ratatouille | basil and vine tomato consommé (gf)

Tikka grilled cauliflower steak | masala sauce | wilted spinach | crispy black onions | coriander (vg)

TO FINISH

Bread & butter pudding | poached apricots | custard crumble

Glazed lemon tart | raspberry sorbet | 6.5

Panna cotta | coconut | rum glazed pineapple | toasted white chocolate | 6 (gf)

Local cheese | garstang blue | charcoal black | Kirkhams lancashire | fruit chutney | malt loaf (gfo)

GF – Gluten Free, **GFO** – Gluten Free Option, **VG** – Vegan, **V** – Vegetarian, **N** – Contains Nuts