

Guests on inclusive dinner rates have a £31.50 allowance towards food. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements. Before ordering please speak to our staff if you have a food allergy or intolerance. Prices are inclusive of service and VAT charged at the current rate. Gratuities are at your discretion.

GF - Gluten Free V - Vegetarian VE - Vegan

FOODWORKS SUNDAY LUNCH MENU

Nibbles

Salt & Pepper Squid breaded, with a lemon mayonnaise	4.50
Marinated Olives & Feta Cheese (GF, V)	3.50
Home-Made Pork Crackling (GF) apple sauce	3.75
Salted Root Vegetable Crisps (GF, VE)	3.50
Smoked Pigs in Blankets English mustard dip	3.50

To Share

Bread (V) butter, balsamic and olive oil, sun-blushed tomatoes	5.00
Sharing Platter includes the Bread to Share and any other 3 dishes from the nibbles selection	13.50
Selection of Meats & Local Cheese cured meats, home baked ham, Blackstick Blue cheese, creamy Lancashire, smoked Lancashire, homemade pickles and chunky bread	13.00

Starters

Cream of Spiced Parsnip Soup (V) chunky bread and butter	5.50
Homemade Soup of the Day chunky bread and butter	5.50
Chicken, Ham Hock & Parsley Terrine pea puree, toasted brioche	7.00
Grilled Butterfly Sardines on Toast balsamic glaze and herb oil dressing	6.50
Vegetable Dumplings (VE) fried pak choi, spinach and spaghetti crisp	6.50
Corned Beef Hash Cake (GF) poached duck egg, cracked pepper and rocket	8.00
BBQ Lentil & Avocado Stack (GF, VE) red onion chutney and herb oil	6.00
Port of Lancaster Duo of Smoked Fish (GF) salmon, mackerel, beetroot crème fraîche	9.00

From the Grill

8oz Rib Eye Steak GF) known as being the "steak eaters steak", full of flavour best served medium – medium well	23.00	8oz Steak Burger steak burger in a toasted brioche bun, gem lettuce, sliced tomato and homemade tomato relish	16.00
Pork Tomahawk (GF) grilled pork loin steak served on the bone	17.50	8oz Sirloin Steak (GF) the classic cut giving just the right amount of fat to give great flavour Best served medium rare to medium	25.00

All our grill dishes are served with button mushrooms, grilled plum tomato, watercress and your choice of one side order

Sunday Roast Sharing Boards

Roasted Rump of Beef or Roast Loin of Pork & Crispy Crackling
All are served with mashed and roasted potatoes, carrot and swede crush, savoy cabbage, cauliflower cheese, gravy and Yorkshire pudding
For two people 28.00 | For a family of four (2 adults 2 kids) 35.00

Foodworks Main Courses [all served complete]

Roasted Rump of Beef mashed and roasted potatoes, carrot and swede crush, savoy cabbage, cauliflower cheese, gravy and Yorkshire pudding	14.50
Roast Loin of Pork & Crispy Crackling with mashed and roasted potatoes, carrot and swede crush, savoy cabbage, cauliflower cheese, gravy and Yorkshire pudding	14.50
Steamed Lemon Sole Fillet & Crab Mousse (GF) chive mash, wilted spinach, spaghetti carrots, lemon and sorrel cream	21.00
Lamb Hotpot Deconstruction (GF) potato dauphinoise, spiced sticky red cabbage, carrot, swede and Sandeman ruby port and red currant gravy	19.00
Swarbricks Corn Fed Chicken Breast Lancashire haggis, duchess potato, kale, baby carrots, peppercorn sauce	18.00
Cajun Spiced Sweet Potato Roulade (GF, VE) sautéed new potato, green beans, sun-blushed tomato, tomato and basil sauce	14.50

Side Dishes [All 2.50]

Triple Cooked Chunky Chips (VE, GF)	Seasonal Vegetables (VE, GF)
Herb New Potatoes (V, GF)	Spiced Sticky Red Cabbage (VE, GF)
Potato Dauphinoise (V, GF)	Dressed House Salad (VE, GF)
Chived Mashed Potato (V, GF)	Onion Rings (V)

Dessert

Chocolate & Cherry Cheesecake (GF, VE) kirsch cherries, cherry brandy syrup	6.00	Sandeman White Port Poached Pear (GE, VE)	6.00
Banoffee Pie (V) blue banana ice cream and chocolate sauce	6.00	spiced berry compote meringue and mascarpone	
Spotted Dick vanilla Anglaise	6.00	Walling's of Cockerham Ice Cream (V)	6.00
Apple Crumble Deconstruction (V) vanilla ice cream and custard	6.00	choose three scoops from: mint choc chip, blue banana, bubble gum, raspberry swirl, rhubarb and custard, toffee crunch, chocolate, strawberry and vanilla, served with wafers, jelly beans and 100's and 1000's	

Sauces & Butters [All 1.50]

Peppercorn Sauce (GF)	Diane Sauce (GF)
Homemade Gravy (GF)	Garlic & Herb Butter (GF, V)
Sandeman's Port Sauce (GF)	Blackstick Blue Sauce (GF)

Cheese Board (V) 3 Cheeses 8.00 | 5 Cheeses 10.00

blacksticks blue, smoked lancashire, creamy lancashire, grace's goat's cheese, wensleydale
and cranberries with homemade tomato chutney, grapes, celery, biscuits and a nip of
Sandeman's Ruby Port