



SUNDAY ROAST

ASHTON on MERSEY VILLAGE - Est 2003

SEASONAL COCKTAILS

BLACK FOREST GATEAU MARTINI-

APEROL MARGARITA

£10.5

BREAD, OLIVES, SNACKS & STARTERS

£

Flatbread - garlic & parsley butter	5.5
Gordal Olives - cornichons & pickled chillis'	5.5
Manzanilla Olives	5.5
Focaccia bread - rosemary & garlic, sherry vinaigrette, Maldon Sea salt	5.5
Croquettes 3 pcs - Salt Cod, garlic aioli, lemon, herb salad	6.5
Croquettes 3 pcs - Beef rib & Ox meat, garlic aioli, herb salad	6.5
Spanish Cadiz marinated anchovies - parsley, rapeseed oil	7
Padron peppers - mustard mayonnaise, sea salt	7
Mr Murray's Scotch egg - bury black pudding, herb salad, dressing	9
Classic French Onion Soup - gruyere croute	9
Sausage Ragu - Gigli pasta, toasted fennel, chilli, mascarpone & parmesan	9
Pan con tomato bread, crumbled feta, Boquerónes, basil	9
Lamb Flatbread - mint yoghurt, chilli & garlic sauce, onions, pickles	9

MAIN COURSE

Roast Chicken Breast - roast potatoes, seasonal veg, Yorkshire pudding & gravy	19.5
Roast Striploin Beef - roast potatoes, seasonal veg, Yorkshire pudding & gravy	20
Roast Lamb - roast potatoes, seasonal veg, Yorkshire pudding & gravy	21
Add Cauliflower cheese (enough for 2 to share)	6
King Prawn & mussel - Bucatini pasta, romesco sauce, chorizo, almonds, parmesan	19
Butternut squash & spinach lasagna - charred broccoli, confit tomatoes	17
Whole grilled Seabass - chermoula rub, garlic butter samphire, lemon, crispy potatoes	26
8oz Rump - fries, watercress salad, peppercorn sauce, confit tomato	19.5
10oz Rib-Eye - fries, watercress salad, peppercorn sauce, confit tomato	30

SHARING STEAK for 2

16oz Chateaubriand	70
watercress salad, fries, peppercorn sauce, confit tomato, beer battered onion rings, field mushroom	

PIES & PUDDINGS, MASH, GREENS & GRAVY

Steak & Ale Pie - Cheese & Onion Pie - Steak & Ale suet pudding	16.5
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Please inform staff of any allergies, allergen information available
We will ask you politely to go outside, if you vape inside the restaurant !