

FOR THE TABLE

LOCALLY BAKED SOURDOUGH |

SMOKED SEA SALT BUTTER | 5.5

NOCELLARA OLIVES | 4.5

ROAST GARLIC HUMMUS |

TOASTED SOURDOUGH | 10



THE RED BULL

ECCLES | COUNTRY PUB | DINING

STARTERS

DUCK & ORANGE PATE | TOASTED SOURDOUGH, PICKLED RADISH

SPANISH CHORIZO | STICKY HONEY & RED WINE

YORKSHIRE PUDDING | BEEF & GRAVY

SMOKED SALMON | FENNEL, ORANGE & CIDER DRESSED COCKLES

CRISP WHITEBAIT | TARTAR SAUCE

SUNDAY LUNCH

ALL SERVED WITH YORKSHIRE PUDDING, GARLIC & ROSEMARY ROAST POTATOES
& ROASTED GLAZED CARROTS, PARSNIPS,

ROAST RIB OF BEEF

28 DAY MATURED | 23

CORNFED ROAST CHICKEN SUPREME

THYME & LEMON, PIG IN BLANKET | 22

BUTTERNUT SQUASH ^v

TAHINI ROASTED, WALNUT & WILD GARLIC SALSA WITH TOASTED NUT DUKKAH | 19

GRILLED SEABASS FILLET ^{*}

TENDERSTEM BROCCOLI WITH A BROWN SHRIMP DRESSING | 26

LOBSTER & KING PRAWN LINGUINE ^{*}

TOMATO, CREAM & SAMPHIRE | 26

PIGS IN BLANKETS | 4.5

ROAST POTATOES | 4.5

BRAISED RED CABBAGE | 4.5

CAULIFLOWER CHEESE | 4.5

GLAZED CARROTS & PARSNIPS | 4.5

GRAVY | 1.5

HOUSE CAESAR'S

SERVED WITH HOUSE DRESSING, ANCHOVIES, CROUTONS & PARMESAN

RIB OF BEEF | 23

HOUSE SMOKED SALMON | 23

CORNFED CHICKEN SUPREME | 22

2 COURSES | 29*

3 | COURSES | 36*



THE RED HERRING

ECCLES | COUNTRY PUB | DINING



THE KINGS HEAD

SHADDERSHOTT | COUNTRY PUB | DINING

SOME DISHES MAY CONTAIN **NUTS** AND OTHER **ALLERGENS**. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS AND WE WILL HAPPILY ACCOMMODATE YOU. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.* EXCLUDES FISH DISHES