

THERE IS NOTHING MORE BRITISH THAN A SUNDAY ROAST...

At the heart of flavour, friends and family lies a long-standing tradition, the Sunday roast. For the occasion, we've handpicked a seasonal selection of the finest British fare, sourced from farms and fields across the country. Enjoy fresh produce and flavoursome delights; All prepared and perfected in-house.

STARTER & MAIN COURSE £14.95

• TO START •

HOMEMADE SOUP OF THE DAY (v)

Ask Our Team For Today's Creation, Served with a Crusty Roll & Butter

GRILLED BURY BLACK PUDDING

Sat on a Hash Brown, with Wholegrain Mustard Cream Sauce, a Soft Poached Egg & Watercress Salad

LEMON & PEPPER DUSTED CHICKEN GOUJONS

With Sweet Chilli Sauce

THAI FISHCAKES

Fried Until Golden & Served with a Lime & Honey Dip

HOMEMADE SMOOTH CHICKEN LIVER PÂTÉ

With Slow Cooked Sticky Red Onion Marmalade & Toasted Granary

LANCASHIRE CHEESE SOUFFLE (v)

With an English Mustard Butter & Crispy Onions

• FOR MAIN COURSE •

GARLIC & THYME ROASTED CHICKEN

Honey Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens, Sage Stuffing, 'Piggy in a Blanket' & Chicken Gravy

SLOW COOKED BELLY OF PORK

Dauphinoise & Dripping Roasted Potatoes, Savoy Cabbage & Green Beans, Roast Carrots, Crackling, Apple Sauce & Cider Gravy

LAMB, RED WINE & MINT SUET PUDDING

Encased in a Steamed Suet Pastry, Served with Honey Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens & Minted Pan Gravy

12 HOUR SLOW COOKED BRISKET OF BEEF

Honey Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens, Yorkshire Pudding & Pan Gravy

SALMON & SEAFOOD LINGUINE

Pan Fried Fillet of Salmon with Mussels, Squid & King Prawns, Dash of Salsa Napoli, White Wine, Chilli & Garlic

MEDITERRANEAN VEGETABLE & GOAT'S CHEESE TIAN (v)

Rosti Potato, Wilted Spinach, Red Pepper Coulis & Balsamic Glaze

• SUNDAY SIDES •

OVEN BAKED LANCASHIRE CAULIFLOWER CHEESE (v)

With Dewlay of Garstang Creamy Lancashire Cheese Sauce

£1.00

YORKSHIRE PUDDING

How About an Extra Yorkshire Pudding!

Just 50p

FOOD ALLERGENS

We Know There Are Allergens in Our Food and Drink Which We Need to Tell You About, So Please Ask a Member of Our Team For Our Allergens or 'Non-Gluten Containing Ingredient' Menus.

- (v) Suitable For a Vegetarian Diet. (vg) Made with Vegan Ingredients, However Some of Our Preparation and Cooking Methods Could Affect This. If You Require More Information, Please Ask Your Server.

As All Our Items Are Produced to Order There May be a Delay During Busy Periods. All Weights Are Approximate Prior to cooking. Despite Our Best Efforts We Cannot Fully Guarantee That Any of Our Products Do Not Contain Nuts or Nut Derivatives. Fish May Contain Bones.

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TO START

HOMEMADE SOUP OF THE DAY (v)

Ask Our Team For Today's Creation, Served with a Crusty Roll & Butter

GARLIC BUTTON MUSHROOMS (v)

In a Rich Thyme Infused Cream, Served with Toasted Garlic Bread Croûte

LEMON & PEPPER DUSTED CHICKEN GOUJONS

With Sweet Chilli Sauce

SCOTTISH SMOKED SALMON & CREAM CHEESE

With Sweet Pickled Cucumber & Salad Garnish with Bread & Butter

HOMEMADE SMOOTH CHICKEN LIVER PÂTÉ

With Slow Cooked Sticky Red Onion Marmalade & Toasted Granary

TRIO OF MELON (v)

With Pineapple Sorbet, Drizzled with Mango & Passion Fruit Salsa

FOR MAIN COURSE

ROASTED SHOULDER OF LAMB

Honey Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens, Mint Syrup & Redcurrant Gravy

STICKY HONEY ROASTED HAM

Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens & Parsley Sauce

LANCASHIRE CHEESE AND ONION PIE (v)

Layered with Buttered Onions & Dewlays Mature Cheddar, Creamy & Tasty Lancashire Cheese, Encased in Buttered Shortcrust Pastry, Baked Until Golden & Served with Wilted Greens

12 HOUR SLOW COOKED BRISKET OF BEEF

Honey Roasted Roots, Dauphinoise & Dripping Roasted Potatoes, Garden Greens, Yorkshire Pudding & Pan Gravy

GRILLED PLAICE PENNE ARRABBIATA

With Crayfish, Capers, Garlic, Tomatoes, Red Chilli Peppers & Olive Oil

ROAST SUPREME OF CHICKEN

Roasted Carrots, Butter Creamed Mash, Steamed Broccoli & Served with a Wild Mushroom Cream Fricassee Sauce

SUNDAY SIDES

OVEN BAKED LANCASHIRE CAULIFLOWER CHEESE (v)

With Dewlay of Garstang Creamy Lancashire Cheese Sauce

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COCK & BOTTLE

PUB & DINING • TARLETON

SUNDAY MENU

4 STEPS TO EATING PERFECTION



ORDER
AT THE BAR



SIT



EAT



ENJOY

PLEASE TAKE NOTE OF YOUR
TABLE NUMBER & ORDER
AT THE BAR WHEN READY

The Cock & Bottle, 70 Church Road, Tarleton PR4 6UP
T: 01772 816 999 • E: hello@cockandbottletarleton.co.uk
www.cockandbottletarleton.co.uk



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