Sunday's at the Arms

2 Courses 27.50 3 Courses 35

Sundays at the Antrobus Arms are about being together. This menu is designed to let our guests be fully present with the people they're sharing their time with, while we quietly get on with what we do best.
Cooking honest food with care, using quality ingredients, and making everyone feel looked after.

 *Winter Negroni* £10

 *Antrobus Sloe Gin Fizz* £10

 *Henners Blanc de Blanc* £10

Starters

Leek & Potato Soup, crsipy shallots, burnt leek oil, oven baked bread roll, sea salted butter. **v gf***

Wild Rabbit Croquette, wilted spinach, blackberry jus.

Beetroot Tartare, whipped horseradish, garlic crouton. **v ve* gf* df***

Black Pudding Hashcake, fried hen's egg, crispy shallots, peppercorn sauce.

Goat Cheese Arancini, beetroot purée, rocket, grated parmesan.

Prawn & Crayfish Tail Cocktail, cucumber, cherry tomatoes, bloomer, Marie rose sauce.

Main Courses

Roast Topside of Beef, roast potatoes, honey glazed parsnip, Yorkshire pudding, house gravy. **gf***

Cheshire Wild Haunch of Venison, mashed potatoes, fine green beans, red wine jus. *£4 Supplement.*

Rolled Pork Belly, roast potatoes, caramelised apple, salted crackling, black pudding, cider jus.

Pan Fried Chicken, mashed potatoes, tenderstem brocolli, kale, apricot & pork stuffing, crispy chicken skin, mustard & tarragon velouté.

Salmon Fillet, roast potatoes, wilted spinach, fine beans, dill beurre blanc, samphire, lemon. **gf**

Steak & Weetwood Ale Pie, mashed potatoes, seasonal vegetables, house gravy.

Wild Mushroom Risotto, parmersan, herb oil, samphire. **gf**

Sweet Potato Pithivier, parmentier potatoes, kale, roast vine tomato, vegan peppercorn sauce. **df**

Cauliflower Cheese £4 ***Fine Beans**, toasted almonds.* £4 ***Tenderstem Broccoli**, kale, chilli.* £5.50

***Sunday Family Platter**, cauliflower cheese, pigs in blankets, truffle & chive mash, Yorkshire puddings, apricot & pork stuffing, house gravy.* £12

Desserts

Brioche Bread & Butter Pudding, créme Anglaise .

Sticky Toffee Pudding, miso caramel, vanilla ice cream.

Winter Berry Crumble, vanilla custard, fresh raspberries. **gf***

Dark Chocolate Orange Tart, raspberry sorbet. **ve df**

Lemon Posset, shortbread, ginger crumb, strawberry.

Cherry Sundae, vanilla & sour cherry ice cream, glazed cherry, raspberry coulis, Chantilly cream. **gf**

v vegetarian **ve** vegan **df** dairy free **gf** gluten free * adaptable for dietary requirements