



SUNDAY LUNCH MENU

STARTERS

Mixed Market Olives Ve GF 212 kcal	4.5	Heirloom Tomato & Torched Mozzarella Salad V 554 kcal	10.99
Warm Cherry Tomato & Basil Focaccia V 1174 kcal Balsamic and herb oil	6.5	Garlic sourdough croutes, lemon and butterbean hummus, herb oil	
Artisan Wholemeal Pittas & Hummus Ve 654 kcal	6	Chicken & Pork Liver Parfait 1272 kcal	10.99
Toasted sunflower seeds, sumac		Crispy chicken crackling, tomato chutney, toasted brioche	
Crispy Courgette Fritters V 807 kcal	7.99	Seared King Scallops GF 277 kcal	13.99
Shaved Parmesan, blossom honey		Caviar beurre blanc, grapefruit, fine herb salad	
Crispy Cumberland Scotch Egg 479 kcal	7.99		
Homemade piccalilli			

MAINS

Treacle-Cured Roast Rump of Beef 2126 kcal	28	Roasted Cod Loin GF 520 kcal	23
Malt Beer Glazed Roasted Chicken Breast 1858 kcal	27	Herby crayfish butter, wilted samphire	
Slow-Cooked Crispy Pork Belly 3363 kcal	26	Rigatoni Carbonara V 1655 kcal	20
Served with:		Smoked plant-based pancetta, sundried tomatoes, slow-cooked hen's eggs, prosociano cheese	
Beef dripping roast potatoes, creamed mashed potatoes, BBQ tenderstem broccoli, gratinated smoked cauliflower cheese, honey butter glazed carrot, Yorkshire pudding, red wine beef gravy		Homity Pie V GF 1186 kcal	20
		Lancashire cheese, caramelised onion leeks, cauliflower puree, fine herb salad	

SIDES

Creamed Mashed Potatoes V GF 758 kcal	5	Whole-Roasted Moroccan Carrots V 477 kcal	6
Caramelised onion gravy		Sumac and Labneh	
Beef Dripping Roast Potatoes 732 kcal	5	BBQ Tenderstem Broccoli Ve 180 kcal	5.5
		Toasted almonds	
Minted New Potatoes V GF 280 kcal	5	Gratinated Smoked Cauliflower Cheese V 743 kcal	6.5
Mixed House Salad Ve GF 60 kcal	5	Yorkshire Puddings 322 kcal	1.75
House dressing		Red Wine Beef Gravy GF 45 kcal	2.5
Roquette & Grana Padano Salad GF 141 kcal	6		

DESSERTS

Mango & Passionfruit Cheesecake GF 693 kcal	8	Pistachio & Orange Chocolate Tart V 700 kcal	9
Ginger biscuit, mango sorbet		Chocolate orange mousse, toasted pistachio, smashed honeycomb	
Sticky Toffee Pudding V 1201 kcal	8	Selection of Almond Macarons V 375 kcal	8
Salted caramel sauce, vanilla ice cream		Selection of flavours	
Caramelised Pineapple & Rum Tarte Tartin Ve 1093 kcal	9	Selection of Jude's Ice Cream V or Sorbet Ve 324 kcal	7
Spiced pineapple chutney, toasted almonds, coconut ice cream		Ask for today's choice	

V Vegetarian | Ve Vegan | GF Gluten free. | All prices are in pound sterling. | All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. | **FOOD ALLERGIES & INTOLERANCES:** before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients & alcohol may be present in some dishes. | **CALORIES:** Adults need around 2000 kcal a day.



M A M U C I U M

RESTAURANT & BAR

SUNDAY LUNCH