

# Sunday at The Bay

## Starters

Crispy Salt & Pepper Calamari, Lemon, Chive & Garlic Aioli  
Chef's Chicken Liver Pate, Red Onion Chutney & Toast  
'Retro' Prawn Cocktail with Brown Bread & Butter [gfp]  
Tomato & Mozzarella Arancini, Garlic Mayonnaise [v]  
Barbeque Chicken Wings with Blue Cheese Dip  
Soup of the Day with Roll & Butter

## Main Courses

Slow Roasted Medium Silverside of Beef [gf]  
Pan Seared Chicken Breast [gf]  
Cider Braised Pork Belly [gf]  
Slow Cooked Lamb Shank (£3.00 supplement)

All Served with Creamy Mash, Roast Potatoes, Honey Roasted Carrots, Green Beans, Tender-stem Broccoli, Savoury Cabbage, Yorkshire Pudding, Red Wine Gravy and a side of Cauliflower Cheese

## Something Else?

Roasted Salmon Fillet with Creamy Mash, Seasonal Greens, Garlic and Parsley Sauce [gf]  
Roasted Cherry Tomato & Spinach Linguine [v]  
Aromatic Thai Green Vegetable Curry with Steamed Rice [v][gf]  
Add Chicken ( 3.00 supplement)  
Sirloin Steak with Rocket, Roasted Vine Tomatoes, Garlic Portobello and Fries (£3.00 supplement) [gf]

## Desserts

Sticky Toffee Pudding with Butterscotch Sauce  
Vanilla Creme Brulee with Berries & Shortbread  
Raspberry Gin Cheesecake [ve][gf]  
Creamy Lancashire Cheese, Savoury Biscuits, Grapes & Apple Chutney  
Trio of Ice Cream [gf]  
Choose from Vanilla, Chocolate, Strawberry or Salted Caramel

Two Courses £23.50 or Three Courses £26.50