

# Sunday at Joe's

## Starters

Crispy Salt & Pepper Calamari, Lemon, Chive & Garlic Aioli  
Chef's Chicken Liver Pate, Red Onion Chutney & Oregano Crouites  
'Retro' Prawn Cocktail [gf]  
Wild Mushrooms, Garlic Butter & Spinach on a Toasted Ciabatta  
Tomato & Mozzarella Arancini, Parsley Mayonnaise [v]  
Buffalo Wings with Blue Cheese Dip

## Main Courses

Slow Roasted Medium Silverside of Beef [gf]  
Pan Seared Chicken Breast [gf]  
Cider Braised Pork Belly [gf]  
Medium Cooked Lamb Leg [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 with Smoked Bacon Lardons, 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 & Feta Linguine [v]  
Wild Mushroom & Goats Cheese Risotto [v][gf]  
10oz Ribeye with Rocket, Roasted Vine Tomatoes, Garlic Portobello and Fries (£4.00 supplement) [gf]

## Desserts

Sticky Toffee Pudding with Butterscotch Sauce  
Tarte au Citron  
Raspberry Gin Cheesecake [ve][gf]  
Creamy Lancashire Cheese, Savoury Biscuits, Grapes & Apple Chutney  
Trio of English Lakes Ice Cream [gf]

Two Courses £21.95 or Three Courses £24.95