



**1740**

BAR | KITCHEN

## SUNDAY MENU

### NIBBLES

**BLACK PUDDING BON BONS 6.95**

CRISPY GOLDEN BITES OF LANCASHIRE BLACK PUDDING, SERVED HOT AND MOREISH

**HONEY GLAZED PORK CHIPOLATAS (GF) 6.5**

SUCCULENT PORK SAUSAGES GLAZED IN LOCAL HONEY

**HUMMUS AND TOASTED SOURDOUGH (GFA) 5.5**

SMOOTH HUMMUS WITH WARM, TOASTED ARTISAN SOURDOUGH

**GORDAL'S MARINATED OLIVES (GF) (VE) 5.5**

A GENEROUS BOWL OF MARINATED OLIVES WITH A TOUCH OF SEA SALT

**CRISPY CHICKEN WINGS 6.95**

WITH A RANCH DRESSING

### STARTERS

**HOMEMADE SOUP OF THE DAY (GFA) 8.5**

OUR CHEF'S DAILY SEASONAL SOUP, SERVED WITH TOASTED SOURDOUGH

**CHICKEN LIVER PATE (GFA) 9**

SMOOTH HOUSE PATE WITH FARMHOUSE CHUTNEY AND TOASTED SOURDOUGH

**BREADED MUSHROOMS (V) (GF) 8.95**

WILD MUSHROOM, RISOTTO, SOFT CHEESE AND GARLIC MAYO

**BRAISED BEEF & CHEESE RAREBIT ON TOAST 10.5**

WITH H.P JAM

**CRISPY FRIED SALT & VINGER SQUID 9.95**

PICKLED ONION MAYO

**SPICY ONION BHAJHI (V) (VE) 9.5**

MANGO CHUTNEY AND MINT YOGHURT



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### MAINS

#### ROAST DINNER

LOCAL BEEF 20.50

CHICKEN 18.50

PORK LOIN 18.50

CREAMY MASHED POTATOES, GOLDEN ROAST POTATOES, HERB-STUFFED BALLS, SEASONAL VEGETABLES  
AND A TRADITIONAL YORKSHIRE PUDDING

VEGETARIAN NUT ROAST 18.50

SERVED WITH CREAMY MASH, CRISPY ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES  
AND RICH GRAVY

### CLASSICS

BEER-BATTERED HADDOCK (GFA) 19.5

IN CRISPY GOLDEN BATTER, SERVED WITH PROPER CHIPS, TARTARE SAUCE AND MUSHY PEAS

1740 BEEF BURGER 19

8OZ BEEF BURGER TOPPED WITH RAREBIT AND BACON IN A BRIOCHE BUN WITH ICEBERG, HOUSE BURGER  
SAUCE AND FRIES

CUMBERLAND SAUSAGE WHIRL 18

BUTCHER'S SAUSAGE ON CREAMY MASH WITH TENDER STEM BROCCOLI AND BUTTERED CABBAGE, SERVED  
WITH RICH GRAVY

BUTTERNUT SQUASH & TOMATO CURRY (VE) 16.5

SERVED WITH RICE VEGGIE SAMOSA AND MANGO CHUTNEY

## SIDES

HAND CUT CHIPS / PROPER HAND-BATTERED ONION RINGS / FRIES

WATERCRESS SALAD / SEASON VEGETABLES

PEPPERCORN SAUCE / BLUE CHEESE SAUCE / CURRY SAUCE / CAULIFLOWER CHEESE

4 EACH

GRAVY 2.5



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## DESSERTS

### LEMON POSSETT 8.5

A LIGHT AND SILKY SET CREAM, SERVED WITH HOMEMADE SHORTBREAD

### CHOCOLATE BROWNIE 8.5

WARM, RICH CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

### APPLE CRUMBLE 8.5

A COMFORTING CLASSIC, SERVED WITH CRÈME ANGLAISE

### BERRY CRUMBLE 8.5

A COMFORTING CLASSIC, SERVED WITH CRÈME ANGLAISE

### BREAD & BUTTER PUDDING 8.5

A SUNDAY CLASSIC SERVED WITH VANILLA ICE CREAM AND A CRÈME ANGLAISE

### STICKY TOFFEE PUDDING 8.5

AN ALL-TIME CLASSIC WARM SPONGE, RICH TOFFEE SAUCE, SERVED WITH SALTED CARAMEL ICE CREAM.

### WALLING'S TRIO OF ICE CREAM 7.5

SPEAK TO OUR TEAM FOR OUR SELECTION OF FLAVOURS

## HOT BEVERAGES

AMERICANO 2.5 / DECAF AMERICANO 3 / ESPRESSO 2.2 / DOUBLE ESPRESSO 2.7

CAPPUCCINO 3 / LATTE 2.9 / FLAT WHITE 2.9 / MOCHA 3

HOT CHOCOLATE 3.5

LIQUEUR COFFEE 7.5

ENGLISH BREAKFAST TEA 2.75

FLAVOURED TEAS 3

ENGLISH BREAKFAST / EARL GREY / LEMON & GINGER / PEPPERMINT / RED BERRIES / RED BUSH

DECAF TEA 3

CAFETIÈRE OF COFFEE 3 / 4

## HAVE A BRANDY OR WHISKY WITH YOUR COFFEE:

HENNESSY £4.9 £9.3



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MARTELL £4.4 £7.3

FAMOUS GROUSE £3.9 £5.5

GLENFIDDICH £5.5 £9.5

FOOD ALLERGIES AND INTOLERANCES: FOR INFORMATION ON ALLERGENS,  
PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING. MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE