



~ SUNDAY MENU ~
Served 12 – 7pm

SUNDAYS AT THE COTTAGE LOAF

Starters

- Beer Battered Fish Goujons** served with tartar sauce and a wedge of lemon **£8.00**
Butter Chicken Croquettes a gently spiced centre and a pot of cooling mint dip [gf] **£9.00**
Duck & Orange Pate with toasted ciabatta, chutney and dressed salad garnish [gfa] **£7.00**
Mushrooms & Chorizo in a garlic cream sauce, served on toasted ciabatta [gfa] **£9.00**
Salt & Pepper Chicken Wings sauteed with peppers & onions, with house pickled chillis [gf] **£7.00**
Soup of the Moment served with warm bread and butter [gfa] **£6.50**

Roasts

Served with roast potatoes, honey garlic butter tenderstem broccoli, carrot & swede, braised red cabbage, sauteed smoked bacon creamy white cabbage and a medley of rainbow honey braised carrots

- Roast Beef** served with a Yorkshire pudding [gfa] **£17.00**
Roast Turkey served with stuffing [gfa] **£16.00**
Roast Honey Glazed Ham served with stuffing [gfa] **£15.00**
Roast Lamb served with Yorkshire pudding **£16.00**
Nut Roast please ask your server for todays dish **£14.00**

Duo Roast +£1.50
Trio Roast +£3.00

Sides: Roasties **£3.00** Salt & Pepper Roasties **£3.50** Mashed Potato **£4.00** Cauliflower Cheese **£4.50**
Bacon Loaded Cauliflower Cheese **£5.00** Pigs in Blankets **£5.00** Yorkshire Pud **£1.50** Dirty Mash **£5.00**
Carrot & Swede **£3.00** Shredded Sprouts & Smoked Bacon **£4.00** Red Wine Gravy **£3.50**

Mains

- Creamy Wild Mushroom Risotto** infused with aromatic truffle, finished with warm garlic ciabatta and a drizzle of truffle oil [v] [vga] [gfa] **£15.50**
House Burger 6oz beef patty or grilled chicken breast topped with cheese & bacon on a toasted bun with leaves, tomato and pickled gherkins. With fries, onion rings and house slaw [gfa] [va] [vga] **£14.00** *Why not upgrade to parmesan fries for £2.50*
Vegetable Lasagne medley of vegetables in a rich tomato and red wine sauce topped with creamy bechamel sauce and finished with a gratin of cheese, salad garnish and fries [v] **£14.50** *Why not add a side of garlic ciabatta for £2.00*
Beer Battered Cod with proper chips, traditional mushy peas, curry sauce, pot of tartar sauce and fresh lemon [gfa] **£15.50** *(May contain bones)*
Traditional Liverpool Scouse slow cooked with tender beef and root vegetables, served with pickled red cabbage, farmhouse bread and butter [gfa] **£13.00**

Desserts

- Traditional Bread & Butter Pudding** baked until golden with a rich and creamy vanilla custard [v] **£7.00**
(New Recipe!) Homemade Sticky Toffee Pudding rich, moist date sponge smothered in warm indulgent toffee sauce, served with a choice of cream, ice cream or custard [v] **£7.50**
Homemade Chocolate Brownie served with your choice of cream, or ice cream [v] **£7.00**
Apple & Blackcurrant Crumble topped with a golden, buttery crumb and served with a choice of cream, ice cream or custard [gf] [v] **£6.00**
Ice Cream (by the scoop) Ask your server for flavours *(Supplied by Nicholls Parkgate)* **£2.00**
Vegan Dessert (by the scoop) Ask server for todays option [vg] **£2.00**

Allergen key: [v] vegetarian [vg] vegan [gf] gluten free Please note: When an [a] has been added to the allergen it means there is an alternative option available not that it is free of that allergen.

If you have any allergies please speak with a member of staff before ordering to ensure the meal you wish to order, caters for your allergies. Allergen chart available on request.