

5 PM—9 PM

SUNDAY DINNER

DAILY SPECIALS

BITES

BREAD SELECTION v	8
Chorlton sourdough, focaccia, ciabatta, crostini, whipped butter or olive oil & balsamic vinegar	
BOCCONCINI v	6
green pesto	
CHILLI EDAMAME ve gf	6
MINI CHORIZO POT	6
NOCELLARA OLIVES ve gf	4.50
lemon and oregano marinade	
CLASSIC LS DIPS v	12.50
pita, crudités and two dips: houmous, tomato salsa, tzatziki, sour cream and cheddar	
w/ AN EXTRA DIP	+2

SALADS

w/ CHICKEN OR HALLOUMI	+5.50
w/ SEA BASS	+7
SUPERFOOD ve	16.50
heirloom grains, edamame, spinach, kale, pomegranate, seeds, avocado, beetroot	
LEAD STATION gf v n	16
roasted butternut squash, maple glazed beetroot, goat's cheese, pistachio dukkah, pickled radicchio	

SPECIALS

Please see your server or check the board for details

SUNDAY ROAST

two courses for 28 or three courses for 34

STARTERS

GOAT'S CHEESE FILO PARCEL v n	12
house red onion marmalade, red beetroot, apple & walnut dressing	
CHESHIRE HAM AND CHEESE CROQUETTES	11
mustard crème fraîche	
LS SALMON FISHCAKE	13
salsa, dill mayonnaise	

ROASTS

	20
roast potatoes, glazed carrots, root vegetable mash, green beans, Yorkshire pudding, gravy	
- ROAST BEEF	
- CHICKEN BREAST	
- PORK BELLY	
- CHESTNUT & BLUE CHEESE WELLINGTON v	
- NUT ROAST ve	
MIXED ROAST*	29
any three roasts with all the trimmings (*not available as part of set menu)	

DESSERTS

STICKY TOFFEE PUDDING v	8
caramel sauce, salted caramel ice cream	
DOUBLE CHOCOLATE BROWNIE v	8
orange sweet cheese mousse, chocolate sauce, white chocolate snow	
ICE CREAMS v & SORBETS ve	7
ask your server for flavours	

PLATES

BUTTERFLY TEMPURA PRAWNS	11
ginger, garlic, honey, chilli, soy	
8oz CHEESEBURGER	18
bone marrow, smoked applewood, crispy shallots, brioche bun, skinny fries, coleslaw	
OJ'S BURGER	18
chicken fillet, pulled jerk chicken, cheddar, baby gem, tomato, sriracha mayo, coleslaw, fries	
EXTRAS	
bacon	+3
blue cheese, cheddar	+2
mushrooms, avocado	+2
STEAK AND CHIPS gf	
confit tomato and bernaïse, garlic & herb butter, chimichurri or peppercorn sauce	
- 8oz 28 DAY DRY AGED SIRLOIN	28
- 8oz FLAT IRON	22
BEER BATTERED HADDOCK	19
chunky chips, mushy peas, house tartar sauce, lemon	
ROAST CAULIFLOWER STEAK ve n gf	18
ras el hanout, braised lentils, harissa sauce	
GOAN FISH CURRY gf	22
coriander rice, pak choi, baby spinach, tender stem broccoli, crispy shallots	
SIDES	
TEMPURA VEG sriracha mayo ve	6.50
ROCKET & PARMESAN SALAD v gf	4.50
MIXED LEAF SALAD ve gf	5
TENDER STEM & CAVOLO NERO v gf	5.50
garlic & herb butter	
FRIES ve gf	4
CHUNKY CHIPS ve gf	4.50
SWEET POTATO FRIES ve gf	5
TRUFFLE & PARMESAN FRIES v gf	5.50
SIGNATURE TRIPLE COOKED CHIPS v gf	5.50

