



Sunday Lunch at The Worsley Arms

Freshly prepared soup of the day

Home cured salmon, dill mayonnaise, pickled cucumber and watercress salad

Smoked duck and venison sausage salad, sun blushed tomato chutney, balsamic dressing

Creamed goat cheese and fresh fig salad with balsamic and honey dressing



Roast rump of Yorkshire rare breed beef, Yorkshire pudding, red wine gravy, roast potatoes

Cold salad platter of smoked salmon, Parma ham, olives, cheese, salad and warm bread

Roast loin of rare breed pork, Yorkshire pudding, roast potatoes, cider gravy

Tartlet of sweetcorn and goats cheese with beetroot and pak choi

Oven baked fillet of sea bass, creamed potato, tomato and caper salsa

Selection of Vegetables



Sticky toffee pudding served with toffee apple ice cream and butterscotch sauce

Warm Bakewell tart with vanilla ice cream and rich custard

Treacle tart with toffee apple ice and custard

Warm chocolate fondant with salted caramel ice cream



One Course £15.50 Two Courses £18.95 Three Courses £23.50

Freshly brewed tea, cafetiere coffee or espresso with homemade petit fours £3.50