



Sunday Service

Our 2019/2020 Winter Menus have been carefully prepared by resident Head Chef Stu Russell. All ingredients are sourced from our local area which are seasonal, fresh and free range wherever possible; as everything is freshly made on site we can accommodate all dietary requirements or special requests.

For The Table

Sharing Platter of BBQ coated sausages, chicken liver pate, crispy chicken bits, jalapeno poppers, toasted breads and dips **£9.95**

Mixed olives marinated in garlic and thyme **(vegan) (GF) £3.95**

Hummus served with toasted fingers **(vegan) £3.95**

Artisan breads with balsamic vinegar and olive oil **(vegan) £3.95**

Let's Start

Soup of the day served with mini Kaiser roll **(V) £5.25**

Fish Cakes with haddock, salmon & crab, finished with a dressed salad and a chilli mayonnaise **£7.50**

Chicken liver pate cooked with orange and garlic served with onion and cinnamon chutney and toasted bread fingers **£6.50**

Crispy pork belly bacon & black pudding served with apple sauce & fresh rocket **£6.95**

Pollards Prawn cocktail coated in a traditional marie rose sauce, served with cucumber, tomato and granary bread **£7.55**

Warm Goats Cheese Salad with cheese & beetroot, served with a black olive tapenade, croutons and a honey dressing **(V) £6.50**

Garlic bread ciabatta **(V) £3.65** Mozzarella and **Cheddar garlic bread (V) £3.95**

Please ask your server for allergy information if required

Traditional Sunday Roast Dinners – Choose Your Favourite.....

Slow cooked shoulder of Yorkshire Lamb **£12.50**

Cheshire sirloin of beef with A Yorkshire pudding **£11.50**

Cumbrian breast of chicken with sage stuffing **£10.50**

Vegetarian nut roast **£9.50**

Child's roast **£6.50**

All Roast Dinners Are Served With Roast Potatoes, Special Crispy Parsnips, Chantenay Carrots, Broccoli And A Yorkshire Pudding With Plenty Of Chef's House Gravy

The Main Event

Beer Battered Haddock served with chunky chips, minted mush peas, salt 'n' vinegar sauce and homemade chunky tartar sauce **£13.25**

Pollards Winter Salad

Warm Beetroot & roasted butternut squash salad served with mixed nuts, pomegranate drizzled with honey & olive oil **(vegan) (GF) £9.45**

Add chicken slices **£2.50**, Add smoked salmon **£3.00**, Add goats cheese **£2.25**

Pollards Vegetable Curry flavoured with fresh ginger and coriander served with wild rice and bread **(vegan) (GF) £10.45**

Add chicken breast **£2.50**, Add haddock **£3.00**

Slow Braised Ribs in Pollards secret recipe sauce served with grilled corn on the cob, pot of mac 'N' cheese, skinnies, slaw and salad **£15.95**

Mussels Cooked In Cream, white wine & garlic finished with lemon served with skinny fries **£14.95**

6oz Beef Burger topped with smoked streaky bacon and melted cheese **£12.95**

Burger served on toasted sour dough buns with cos lettuce and tomato with a side of coleslaw and a bucket of skinny fries

Sides

Chunky chips **£3.00**

Skinny fries **£3.00**

Sweet potato fries **£3.00**

Seasonal Vegetables **£3.00**

Dressed Seasonal salad **£3.00**

Tenderstem broccoli **£3.00**

Onion rings **£2.50**

Mac 'N' cheese **£3.00**

Mash potato **£2.50**

Peppercorn sauce **£1.95**

Blue cheese sauce **£1.95**

Creamed spinach **£2.50**

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FOR AFTERS

Assorted Ice Creams And Sorbets Served With Winter Berries £5.95

Warm Sticky Toffee Pudding Served With Custard And Candied Dates £6.50

Warm Chocolate Brownie Served With Chocolate Ice Cream And Chocolate Dust £6.50

Cheesecake Served With Mixed Winter Berries And A Delicious Blackcurrant Sorbet £5.95

Treacle Tart Served With Chocolate, Walnut, Vanilla Ice Cream And A Shower Of Chocolate Pieces
£6.50

And Finally

The Flat White £2.95

The Cappuccino £2.50

The Latte £2.50

The Americano £2.25

The Hot Chocolate £2.50

With marshmallows and fresh cream£

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