

SUNDAY MENU

STARTERS & SMALL PLATES

Warm organic rye bread, garlic buttered sourdough flatbread, Spanish olives and dipping oil (V)	9.95
Whole baked Camembert, apple, walnuts, warm breads, crudites and fig & caramelised onion chutney. Perfect for two (V)	16.45
Homemade soup of the day with warm bread and butter * (VGA)	7.45
Panisse Fried chickpea chips seasoned in chilli, with roast garlic mayonnaise (VG)	6.95
Crispy glazed chicken wings with a smoky diablo dip	8.95
Garlic & Stilton mushrooms with warm mop up bread * (V)	7.95
Salt & pepper squid, chilli & coriander dipping sauce, grilled lime	8.95
Black pudding fritters in MPA batter with English mustard mayonnaise	6.95
Prawn & avocado cocktail, Marie-Rose sauce, lemon, granary bread and butter	8.45

CLASSICS

MPA battered cod fillet, thick cut chips, mushy peas and tartar sauce *	Small 15.45 Large 17.95
Add chippy tea curry sauce with bread and butter	1.95
Brewery Tower burger Two beef patties, BBQ pulled beef brisket, dill pickle, dry cured bacon, relish & Monterey Jack on a sourdough bun, topped with ale battered onion ring, served with skinny fries and coleslaw	17.95
Blackened Cajun chicken burger Butterflied chicken breast coated in Cajun spices with diablo sauce, dill pickle, tomato and baby gem, topped with ale battered onion ring, served with skinny fries and coleslaw	16.95
Grilled 8oz Black Angus Sirloin steak, thick cut chips, roast plum tomato, baked flat cap mushroom and ale battered onion rings *	26.95
Peppercorn & brandy sauce (NGCI)	1.95
Surf your turf, add garlic king prawns (NGCI)	4.95

Prix Fixe

Set price menu available all day Monday to Friday from 12 noon



Scan to see our fixed price midweek menu

SUNDAY ROASTS

Our traditional Sunday roasts are served with all the trimmings, bottomless gravy & unlimited Yorkshire puddings

Roast rump of British beef with horseradish sauce *	19.95
Slow roast lamb shank with mint sauce *	23.95
Roast turkey breast with sage & onion stuffing, pig in blanket and cranberry sauce *	17.95
Chef's roast of the day with traditional accompaniments *	from 17.95
Sunday trio of meats Roast rump of British beef, roast turkey breast & chef's roast of the day	23.95
Lentil, almond & butternut squash Wellington with vegan gravy (VG)	16.95

Sunday sharer

A trio of our hand carved roasts with sage & onion stuffing, pigs in blankets, roast potatoes, creamed potatoes, seasonal root vegetables, buttered greens, baked cauliflower in three cheese sauce, bottomless gravy and unlimited Yorkshire puddings.
Perfect for 2 sharing 41.95

Baked cauliflower in three cheese sauce (V/NGCI)	4.95
Pigs in blankets	4.95

PIES

Luxury fish pie <i>Sustainably sourced hake, salmon, smoked haddock & king prawns in a creamy leek sauce topped with cheesy mash, served with garden peas and warm mop up bread 🍷</i>	17.95	Steak & JW Lees ale pie, <i>thick cut chips, buttered garden peas or mushy peas and ale gravy</i>	17.45
Spiced three bean & red pepper hot pot <i>with warm mop up bread (VG)</i>	16.45	Our legendary three cheese & onion pie, <i>thick cut chips, buttered garden peas, Cheddar & chive cream sauce (V) or ale gravy</i>	16.95

SIDES

Garlic & herb sourdough flatbread <i>with a cheesy dip (V)</i>	6.45
Our famous messy chips <i>Thick cut chips topped with pulled BBQ beef brisket and cheesy melt (NGCI)</i>	7.25
JW Lees ale battered onion rings <i>with BBQ dip (V)</i>	4.95
Skinny fries <i>with aioli dip (VG/NGCI)</i>	4.95
Thick cut chips <i>with aioli dip (VG/NGCI)</i>	4.95
Market salad with soft boiled egg (VGA) <i>and Classic vinaigrette (VG/NGCI) Ranch (V/NGCI) or Caesar dressing (V/NGCI)</i>	4.95
Buttered seasonal greens (VGA)	4.95
Roast hasselback potatoes, <i>garlic butter and Grana Padano (V/NGCI)</i>	5.95
Thai honey halloumi fries, <i>ginger, garlic & chilli sauce and toasted sesame seeds (V)</i>	7.45

PUDDINGS

Baked apple crumble <i>with hot custard & vanilla ice cream (V)</i>	7.95
Steamed spotted dick <i>with custard (V)</i>	7.95
Chocolate & salted caramel tart <i>with clotted cream ice cream (VGA)</i>	8.45
Rich chocolate brownie, <i>dark chocolate sauce and white chocolate ice cream (V/NGCI)</i>	7.95
Glazed vanilla crème brûlée (V/NGCI)	7.95
Baked blackberry cheesecake <i>with mulled berries and cream (V)</i>	7.95

ROOM FOR A LITTLE ONE?

Your choice of freshly brewed coffee or tea served with a bite size dessert. Choose from:

Rich chocolate brownie (V/NGCI)	7.95
Steamed spotted dick <i>with custard (V)</i>	7.95
Caramel doughnuts & maple syrup (VGA)	7.95

Stay with us

Book direct with us for a stay in one of our beautiful inns & hotels with fantastic food and drink across the North West and North Wales.

We offer the best rates guaranteed, free cancellation 24 hours before check-in, and free parking at all of our sites.



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Scan here to see our calories and allergens

(V) - suitable for vegetarians, (VG) - suitable for vegans, (VGA) - vegan option available, (NGCI) - No Gluten Containing Ingredients, 🍷 - Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones. Adults require around 2000kcal per day. Weights stated are uncooked and approximate. Prices are GBP.

J.W. LEES
INNS & HOTELS

IH-AWSM25

