

Sunday Menu

Classic British cooking with a modern twist - cooked to order with fresh local ingredients
Two Courses for £19.95, Three Courses for £24.95



Starters

Pea Soup

Split green pea soup served with a warm bacon & sage scone

H. Forman & Sons Scottish Smoked Salmon

Award-winning London Cure smoked salmon with shallots, capers & lemon

Lancashire Cheese & Leek Tartlet

Mrs Kirkham's Lancashire cheese & braised leek tartlet, crispy leeks & beetroot relish

Ham Hock Terrine

Slow cooked ham hock terrine set in a grain mustard jelly served with a pineapple chutney

Potted Shrimp

Potted Morecambe bay shrimps with mace butter & toasted sour dough



Main Courses & Classics

Roast Rump of Beef

Dukesmoor 28-day aged roast rump served with Yorkshire pudding, roast potatoes & seasonal vegetables. A traditional sunday roast from our carving trolley

Roast Shropshire Chicken

Half roast free-range chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy

Lancashire Butter Pie

Potato & cheese pie with buttered greens & herb butter sauce (v)

Traditional Fish & Chips

Sam's Beer-battered cod with chips, mushy peas & tartare sauce

Sam's Famous Corned Beef Hash

10 days in the making to our own secret recipe - served with sautéed potatoes & creamed onions, soft poached egg & crispy dry-cured bacon



The
**FAMOUS
SAM'S
CHOPHOUSE**

Est. 1872
MANCHESTER



Puddings

Sticky Toffee Pudding

Sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow Bay hotel, Ullswater, Cumbria. Served with hot toffee sauce & clotted cream

Dark Chocolate & Orange Cheesecake

Served with home-made honeycomb pieces, slow cooked orange & chocolate sauce

Treacle Tart

Classic treacle tart & clotted cream

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams & shortbread biscuit

The Great British Cheeseboard

Served with winter chutney, grapes, celery and biscuits



*Vegan & gluten-free options are available on request
Before ordering please speak to our staff if you have a food allergy or intolerance*

*All dishes are subject to availability & change of specification / market pricing.
Please note a discretionary 10% Service Charge may be added to bills – if you are
unhappy about this for any reason, please strike it off*