

## 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*

#### Claire Burt's Blue Cheese Waldorf Salad

*Claire Burt's award winning blue cheese from Altrincham, peppery radishes, lamb's lettuce, Granny Smith apple, celery hearts & walnuts (v)*

#### Crispy Black Pudding

*Sam's very own black pudding recipe, bread crumbed & deep fried, served with little peas bound in an English mustard butter, topped with a soft poached egg & garnished with pea shoots*



### Main Courses & Classics

#### Roast Rump of Beef

*Ridings Reserve 28-day aged roast rump served with Yorkshire pudding, roast potatoes & seasonal vegetables. Traditional Sunday Roast From Our Carving Trolley*

#### Roast Shropshire Chicken

*Half roast Shropshire reared chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy*

#### Lancashire Cheese & Onion Pie

*The Great Northern pie company, Lancashire cheese & onion pie, sautéed tender stem broccoli, spring herb butter sauce (v)*

#### Traditional Fish & Chips

*Sam's Beer-battered Sustainable Scottish Whiting with hand cut 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*

### Eccles Cakes

*Classic squashed fly cakes with Mrs Kirkham's award winning crumbly Lancashire cheese*

### Ice Cream

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

### The Great British Cheeseboard

*Served with Spring 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*