

Openable
Top 100
Brunches and
Sunday Lunches

2024



CHERRY TREE BLACKROD

Sunday Lunch

1 course £18.95 | 2 courses £26.95 | 3 courses £33.95

Excludes public bank holidays, celebration days and December

STARTERS

- Soup of the Day (v) | crusty sourdough baguette, local salted butter
- Roasted Cauliflower & Onion Bhajis (ve) | minted almond yoghurt, mango chutney
- Oven Baked Garlic & Chilli King Prawns Pil Pil | blistered tomatoes, N'duja sausage butter, dipping bread | £3.00 surcharge
- Tomato & Green Olive Caponata (ve) | fire roasted red peppers, toasted ciabatta
- Salt & Pepper Crispy Beef Salad | egg noodles, kimchi, pickled Asian slaw
- Smooth Chicken Liver Pâté | burnt lemon thyme chutney, roasted chicken butter, brioche toast, mixed micro leaf
- Roasted King Scallops & Scampi | served in a shell, tartare sauce, charred gem lettuce, crispy capers, lemon oil | £3.00 surcharge
- Crispy Halloumi Caesar Salad (v) | gem lettuce, parmesan, garlic dressing, croutes

MAIN COURSES

- 28 Day Aged Roast Beef | Yorkshire pudding, mash potatoes, roast potatoes, root vegetables, buttered greens, red wine gravy
- Corn Fed Chicken Breast with Sage & Shallot Stuffing | Yorkshire pudding, mash potatoes, roast potatoes, root vegetables, buttered greens, red wine gravy
- Slow Braised Lancashire Lamb | Yorkshire pudding, mash potatoes, roast potatoes, root vegetables, buttered greens, red wine gravy

SIDE ORDERS

(all for 2 people)

- Baked Cauliflower Cheese 6.95 | Honey Roasted Carrots & Parsnips 4.95
- Buttered Peas with Leeks & Bacon 4.95 | Pigs in Blankets 7.95

DESSERTS

- Millionaire Chocolate Caramel Bomb | salted caramel fudge, shortbread, milk chocolate praline mousse, Kahlua cream, hot caramel sauce | £1.00 surcharge
- Sticky Toffee Pudding | honeycomb, sticky Medjool dates, caramel sauce, Manuka honey ice cream
- Traditional Strawberry Shortcake | white chocolate & strawberry ganache, macerated strawberry salsa, crystallised mint
- Vanilla Crème Brûlée | roasted macadamia & white chocolate shortbread
- Tropical Fruit Pavlova | mango mousse, Malibu cream, kiwi, pineapple & mango salsa
- Warm Cherry & Almond Bakewell Tart | cherry compote, clotted cream flavoured ice cream

We are happy to provide you with allergen guidelines for all our menu items. As our food is prepared and freshly cooked in our busy kitchen, there may be a risk that traces of allergens and gluten can be found in any dish. For more detailed information, please ask one of our team. Subject to availability.