

Est

THE WATERING CAN

L18

Sunday lunch



Hi there, thanks for joining us at The Watering Can. We hope that you have a great lunch with us today!

Our famous Sunday roast – just as good as ya Ma's — maybe even better.

Hearty, homemade, and piled high with proper trimmings. Slow-roasted meats, golden spuds, giant Yorkies, and rich gravy – all served up in our cosy garden hideaway.

Pull up a chair, relax, tuck in, and make Sunday your favourite day of the week.

Our Produce and Suppliers

We care deeply about the food that we source and prepare for you. We spend a considerable amount of time and effort to source local, seasonal, artisan, higher welfare, sustainable and free range products wherever possible.

Our meats are premium, award winning products, that are exclusively selected from higher welfare U.K. farms, ensuring traceability and exceptional quality.

Sunday Lunch

3 courses - £36 | 2 courses - £28

SHARING SNACKS

Homemade Artisan bread, hand rolled crackers, garlic herb butter, aioli (v)(n) - 6.5

Gordal olives (vg)(gf) - 4.5 | Hot honey cashews(v)(n) - 4.5

STARTERS

Korean Chicken Wings

Crispy fried chicken wings, dressed in Korean hot honey sauce, served with lime mayonnaise

Cheese Fondue

Extra mature cheddar and IPA beer fondue, served with crispbreads and pickles (v)(n)

Caesar salad

Baby gem lettuce, pancetta, sourdough croutons, parmesan shavings dressed in Caesar dressing (gfo)(n)

Celeriac remoulade

Julienned celeriac, apple, toasted walnut, mustard and lemon vegan mayonnaise dressing, sourdough crisp (vg)(gfo)(n)

Chef recommends — Salmon Goat's Cheese

Scottish smoked salmon, whipped goat's cheese, salt roasted beetroot, bitter leaves (gf) - £5 supp

ROASTS

Salt-aged Hereford beef rump (gfo) | Roast Goosnagh chicken (gfo) | Wild mushroom & hazelnut roast (vg)(gf)(n)

all served with roast potatoes (vg)(gf), Yorkshire pudding (v)*, maple glazed carrots (vg)(gf), green vegetable medley (vg)(gf), meat (gf) or vegetable gravy (vg)(gf).

*please let us know if you would like a Yorkshire pudding (v) with the nut roast

72 Hours notice

Chateaubriand

16oz grassfed prime pedigree shorthorn beef - raised in the Lake District. Served with roasted asparagus spears, dauphinoise potatoes, and blue cheese sauce / peppercorn sauce - £65 supplement

SIDES

Roast potatoes (v) - 4.5

Maple & Thyme glazed heritage carrots (vg)(gf) - 4

Truffle cauliflower cheese (vg)(gf) - 9 | Creamed cabbage (vg)(gf) - 5

Yorkshire pudding (v) - 2

Meat gravy (gf) / Vegetable gravy (vg)(gf) - 4 / 2.5

DESSERT

Lemon possett with shortbread (vg)(gfo)

Sticky toffee pudding with caramel sauce and custard (v)

Vegan winter fruit crumble with vegan custard (vg)(gf)

All items are prepared in a kitchen where all of the major food allergens are present. We can not 100% guarantee that your food will be free from allergens. Please inform your server if you have any allergies.

Key: (v) Vegetarian | (vg) Vegan | (n) Contains nuts | (gf) Gluten free | (gfo) Gluten friendly option available