



STARTERS

Roasted Fig and Cob Nut Tart with Inglewhite Goats Cheese and Aged Balsamic, Arugula and Pesto

£7.50

Seasonal Soup of the Day, Crusty Bread Roll and Flavoured Butter

£6.00

Curried Mussels with Leeks and Shallots, Naan Bread and Crunchy Baby Onions

£8.50

Gin Cured Salmon, Pickled Cucumber, Crab, Radish and Watercress Salad with Dill Crème Fraiche

£9.00

Confit Chicken Croquettes with Chilli Chorizo Jam, Dressed Baby Leaves

£8.00

Portobello Mushroom with Spiced Cous Cous and Sun-blushed Tomatoes, Aged Balsamic, Pesto and Crisp Basil

£7.50

Braised Pork Cheeks served with an Orange Infused Carrot Puree, Charred Shallots and Pickled Cauliflower

£7.50

Pan Fried Scallops and Black Pudding, Crisp Pancetta and Béarnaise Dressing

£9.00

Bowland Lamb Hot Pot with Braised Red Cabbage and Buttered New Potatoes

£8.50

Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free.

Please speak to our staff about the ingredients in your meal, when making your order.



MAIN COURSES

Cajun Loin of Monkfish, Courgette and Carrot Spaghetti, Crispy Leeks with a Cajun and Lime Cream

£19.50

Oven Baked Loin of Venison, Juniper and Sage Jus, Pickled Kohlrabi, Pomme Puree and Blackberries

£22.50

Pan-fried Chicken Supreme with a Wild Mushroom Risotto, Finished with a Veal Jus and Parmesan Crisp

£16.50

Pork Tenderloin crusted with Pink Peppercorns and Parsley, Truffle Mashed Potatoes, Wilted Spinach, Granny Smith Apple Puree, Candied Apples and Calvados Sauce

£17.50

Roasted Butternut Squash, Oregano and Spinach Cannelloni, Served on Charred Radicchio Black Olive Tapenade and Rich Tomato Sauce

£14.00

Seared Tuna Nicoise Salad, Olives, Red Onion, Potato, Capers, Spinach and Sun-blushed Tomato with Boiled Egg and Balsamic Vinegar Dressing

£16.50

8oz Sirloin Steak, Hand Cut Chips, Cherry Vine Tomatoes, Roast Flat Cap Mushroom, Café De Paris Butter

£23.50

8oz Fillet Steak with a Roasted Garlic and Mushroom Puree, Heritage Carrots, Anna Potatoes and Veal Jus

£28.50

Wild Mushroom and Goats Cheese Wellington with Tarragon and Mustard Cream Sauce, Buttered Baby Vegetables

£13.50

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SIDES

Spring Peas with Bacon and Butter

£3.50

Tenderstem Broccoli Chilli and Sesame Seeds

£3.50

Parsley and Chive New Potatoes

£3.50

Hand Cut Chips

£3.50

Selection of Market Vegetables

£3.50

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DESSERTS

Crusted Cinnamon Doughnuts with Sweet Vanilla Cream and a
Coffee and Chocolate Mousse

£6.50

Frozen Passionfruit Parfait with Blueberry Gel and Raspberry Granita

£6.50

Chocolate Brownie with Pistachio Ice Cream, French Meringue Pieces and Salted Caramel
Sauce

£6.50

Mango and Ginger Cheesecake with Orange Sorbet and Coriander Cress

£6.50

Lemon Curd Tart with Strawberry Crisps and Ice Cream and Macerated Berries

£6.50

Sticky Toffee Pudding with Vanilla Bean Ice Cream and Almond Brittle

£6.50

Apple Mousse with Toasted Oats, Caramelised Apple and Salted Caramel Ice Cream

£6.50

A slate of Local Cheeses from Lancashire and Merseyside, Water Biscuits and Real Ale
Chutney

£8.75

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