

VALENTINE'S NIGHT TAKEAWAY

Complimentary warm Focaccia bread & aged balsamic dressing

Starter plates

Lancashire onion soup

Gruyere cheese gratin

Goat's cheese toastie

Bacon & port jam, baby gem, pickled pear pearls

Hot oak smoked salmon

Salad niçoise, crispy quail eggs

Main Course

Treacle cured fillet of Lakeland Beef

(served rare to medium)

Caramelised roscoff onion, mushroom ketchup, chunky truffle chips, red wine sauce

Stuffed cornfed Chicken

Wild mushroom & sultana, smoked celeriac, pink peppercorn jus

Hay baked Pendle hill Lamb cutlets

Pressed vegetable hotpot, pickled beetroot, rosemary

Roast beetroot & goat's cheese tart

Parsnip & walnut purée

A selection of seasonal vegetables & new potatoes

Dessert Plates

Cheese & Biscuits

(Garstang white, Nicky nook, Vintage cheddar)

Grapes, Celery

"Croquembouche" (for 2 to share)

Strawberries, chocolate, pistachio praline

Almond & Vanilla brûlée

Nutty crumble



PLEASE INFORM US OF ANY ALLERGIES
OR DIETARY REQUIREMENTS UPON ORDERING

£40pp