



STARTERS

RUSTIC LANCASHIRE ONION SOUP 9
gruyere cheese gratin V/G

SMOOTH CHICKEN LIVER & PORT PARFAIT 11
date & apple chutney, toasted ciabatta G

RETRO PRAWN & CRAB COCKTAIL 11.5
romaine lettuce, tomato & cognac mayonnaise

PRESSED CONFIT CHICKEN TERRINE 12.5
curried mayonnaise, onion bhaji

PAN ROAST MANX KING SCALLOPS 14
spinach, celeriac and truffle, roast langoustine bisque

RIBBLE VALLEY GOATS CHEESE PANNACOTTA 11.5
Textures of beetroot, walnut sponge, balsamic vinaigrette

SWEETS

CHOCOLATE AND ORANGE TORTE 9
blood orange gel, double cream ice cream

YUZU ICED PARFAIT 9
passion fruit gel, meringue

TUILLE BASKET ICE CREAM SELECTION 8
Vanilla, cherry, Belgium chocolate

LANCASHIRE CHEESE BOARD, 12
crackers, grapes, chutney, single white sheep's cheese, Lancashire blue
Smoked applewood, Mrs Kirkham's

MAIN COURSES

PAN ROASTED WILD BOAR LOIN 22
wild mushroom, celeriac and truffle

NEW SEASON LOIN OF LAMB ON THE BONE 27
dauphinoise potato, pea puree, braised sweet bread

SOFT HERB CRUSTED LOIN OF HALIBUT 27.5
spinach, Morecambe Bay shrimps, bur blanc

TROUGH OF BOWLAND LOIN OF VENISON 27
Parsnip and walnut puree, braised greens, fondant potato

SLOW COOKED "DAUBE" OF BEEF CHEEK 23
smoked mash, button onions, red wine sauce

41 DAY AGED LAKELAND STEAKS
properly garnished, plain, roasted garlic butter or peppercorn sauce

10 OZ Rib-Eye 29
10 OZ Fillet 34

**ALL OUR MAIN COURSES ARE COOKED TO ORDER &
MAY TAKE UPTO 30 MINUTES
TO PREPARE AND COOK**

SIDES

HAND CUT CHUNKY CHIPS 3.5

SMOKED MASH 3.5

SKINNY FRIES 3

DAUPHINOISE POTATOES 4

**PLEASE NOTIFY A MEMBER OF STAFF
ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS**