

STARTERS

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| CARAMALISED LANCASHIRE ONION SOUP | | 8.5 |
| Lancashire cheese gratin | (G) (V) | |
| SMOOTH CHICKEN LIVER & PORT PARFAIT | | 10 |
| date & apple chutney, toasted ciabatta | (N) (G) | |
| “RETRO” PRAWN AND CRAB COCKTAIL | | 10 |
| romaine lettuce, tomato & cognac mayonnaise | | |
| KILN HOT SMOKED SALMON AND PARSLEY BON BONS (G) | | 10 |
| wilted spinach, red pepper sauce | | |
| RIBBY VALLEY GOATS CHEESE PANNA COTA (G) | | 11.5 |
| texture of beets, aged balsamic, walnut sponge | | |

SWEETS

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| CHOCOLATE AND ORANGE TORTE | | 9 |
| blood orange gel, double cream ice cream | | |
| YUZU ICED PARFAIT | | 8.5 |
| passion fruit gel, meringue | | |
| LONGRIDGE ICE CREAM FILLED TUILLE BASKET, | | 9 |
| vanilla, berry ripple, chocolate & hazelnut | | |
| SYRUP SPONGE PUDDING | | 7 |
| warm English custard sauce | | |
| LANCASHIRE CHEESE BOARD, | | 11 |
| crackers, grapes, chutney, Parlick fell sheep cheese, smoked applewood, Mrs Kirkham’s, Lancashire blue. | | |

MAIN COURSES

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| BDH FAMOUS CARVE YOUR OWN 3LB LEG OF LAMB | | 36 |
| proper Sunday garnish (£12 supplement charge) per 2 people (G) | | |
| PAN ROAST PORK FILLET | | 20 |
| dauphinoise potatoes, madeira jus | | |
| PRIME 28 DRY AGED “JOHN PENNY’S” SIRLOIN OF BEEF | | 21.5 |
| all the trimmings, served medium rare, rich cooking juices (G) | | |
| SOFT HERB CRUSTED HAKE | | 22 |
| buttered pak choi, truffle beurre blanc, brown shrimps & salmon caviar | | |
| ROAST FREE RANGE CHICKEN BREAST | | 20 |
| wild mushrooms, celeriac & truffle | | |
| SLOW COOKED BEEF CHEEK | | 22 |
| smoked mash, button onions, red wine sauce | | |

ALL OUR MAINS ARE SERVED WITH DUCK FAT ROAST POTATOES, YORKSHIRES’, AND MARKET SEASONAL VEGETABLES

EXTRA VEG IS £3.50 PER PERSON

*SOME DISHES CAN BE ADAPTED TO CUSTOMERS THAT HAVE AN INTOLERANCE
ALL OUR MAIN COURSES ARE COOKED TO ORDER AND MAY TAKE UP TO 30
MINUTES TO PREPARE AND COOK, SO PLEASE BE PATIENT & RELAX*

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

V = VEGETERIAN G = G

G = GLUTEN