

## PROSECCO & STRAWBERRIES ON ARRIVAL

### COMPLIMENTARY ARTISAN BREADS

#### STARTERS

**RUSTIC LANCASHIRE ONION SOUP (V, G)**  
*Gruyere cheese gratin*

**GOAT'S CHEESE AND TRUFFLE TWICE BAKED SOUFFLE (V, G)**  
*Baby beets, pickled walnut, walnut cippets.*

**DUCK AND CHICKEN LIVER SMOOTH PARFAIT (G)**  
*Pear & date chutney, toasted ciabatta.*

**ROASTED NATIVE LOBSTER TART (G)**  
*Creamed spinach, shellfish bisque, baby basil.*

#### SWEETS

**AN ASSIETTE OF LANCASHIRE CHEESES**  
*Crackers, grapes, chutney*

**BAILEY'S IRISH CREAM BRÛLÉE**  
*Vanilla sable biscuits.*

**DARK CHOCOLATE & KIRSCH CHEESECAKE (G)**  
*Black cherry gel, double cream ice cream.*

**LOVE BASKET OF ICE CREAMS (G)**  
*Chocolate, Strawberry & Pistachio. (For 2)*



#### MAIN COURSES

**PAN ROASTED LAKELAND FILLET OF BEEF**  
*Caramelised roast onion mash, mushroom ketchup, beef sauce.*

**POACHED GUINEAFOWL SUPREME**  
*With smoked pancetta & wild mushrooms, braised leek, chicken sauce.*

**SOFT HERB CRUSTED DEEP SEA HAKE (G)**  
*Crushed olive & parsley potatoes, sauternes sauce.*

**PENDLE HILL LAMB LOIN CUTLETES**  
*Black olive tapenade, pommes dauphinoise, rosemary.*

**BLANQUETTE OF CELERIAC AND SALSIFY (G, V)**  
*Button onions, chestnut mushrooms, potato croquette.*

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

**PLEASE NOTIFY A MEMBER OF STAFF  
ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS  
ITEMS CAN BE ADAPTED FOR GLUTEN FREE, USING  
GLUTEN FREE BREADS OR BISCUITS.**

**£58PP**