



Classic Sunday Menu

two courses £19.50 three courses £23.50

Chilled tomato & red pepper Gazpacho
Mixed seafood salad with a creamy garden herb dressing
Grilled black pudding, celeriac slaw, cured ham, apple puree & brown sauce
Sipsmith's gin & Scottish seaweed cured salmon with cucumber & horseradish
Salad of heritage beetroot, goats cheese & pine nuts with a red wine dressing
Maize fed chicken liver pate with onion marmalade

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**Roast Sirloin of Lancashire beef with roast potatoes, mashed potato,
rosemary Yorkshire pudding & red wine gravy**

Please note: our roast beef on Sunday is cooked quite pink, please ask if you would like it cooked through.

Grilled hake fillet, mash & creamed leeks with mussels
Lancashire cheese & onion pie with mashed potato
Poached salmon fillet salad (cold) with capers, gerkins and potato salad
Swainson farm roast chicken breast, mashed potato, dry cured bacon & truffle butter

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Sticky toffee pudding with cream or ice cream
Chocolate torte with caramel ice cream
Lemon posset with shortbread & gin soaked berries
Warm orange & almond sponge with vanilla ice cream
Vanilla panna-cotta with strawberries
Mixed ice cream (three scoops)
Lancashire cheeseboard

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Please ask to see our coffee & tea selection

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All gratuities go directly to our staff in full at the end of each month
Please make us aware of any allergies you may have. Our kitchen processes all of the main 14 allergen ingredients celery, cereals gluten, crustaceans, eggs, fish, lupin (flour), milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide found in dried fruits, wine & soft drinks. We shall endeavour to make sure your dish doesn't contain an allergen but cannot guarantee it.