



## Sample A La Carte Menu

Root vegetable and barley broth £5.50

Beetroot cured salmon with smoked salmon pate £8.75

Goosnargh maize fed chicken liver pate, onion marmalade & toasted brioche £7.00

Grilled black pudding, celeriac coleslaw, cured ham, apple puree & brown sauce £6.75

Legram's goats curd, fresh figs, chard, walnuts & honey £7.50/£12.50

Braised ox cheek, bacon lardons, port & turnips, mashed potato or chips £19.50

Slow cooked Swainson farm duck legs, mashed potato, red wine prunes & duck sauce £16.95

Goosnargh chicken breast, mashed potato, asparagus, dry cured bacon & truffle butter £16.50

Truffled mushroom ragout, potato gratin, spinach and soft poached egg £12.50

Roast Scottish salmon fillet, crushed potatoes, samphire, shrimps & seaweed butter  
£16.75

Warm orange & almond sponge with vanilla ice cream £6.50

Chocolate torte with salted caramel and peanut butter ice cream £6.50

Apricot bread and butter pudding with vanilla ice cream £6.50

Blackberry fool with apple puree and crisp £6.50

Lancashire cheese and biscuits £6.50

Ice cream available by the scoop – please ask for available flavours

1 scoop £1.75, 2 scoop £3.50, 3 scoop £5.25

*freshest local produce*