



Sample Sunday Lunch Menu

2 courses £22.50

3 courses £26.50

Seasonal soup (v)

Scorched mackerel with celeriac, horseradish, herb dressing & orange

Black pudding scotch egg with English mustard mayonnaise

Maize fed chicken liver pate with red onion & grape chutney, toasted brioche

Radicchio, pear & Blacksticks Blue salad, candied walnuts & balsamic dressing

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

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

Grilled silver hake, crushed potato, mussels, seaweed & parsley dressing

Crispy hens egg, spring greens, celeriac puree, mushrooms & herb dressing

Swainson farm roast chicken breast, mashed potato, creamy leeks, bacon & cep powder

Pork & leek sausages, onion gravy and mashed potato

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Warm orange & almond sponge with vanilla ice cream

Crème brulee with spring rhubarb

Chocolate torte with caramel ice cream

Mixed ice cream (three scoops)

Three Lancashire cheeses.

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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 a allergen but cannot guarantee it.