



## SAMPLE SEASONAL SET MENU

*Wednesday – Friday, lunch & dinner*

Vine tomato & red pepper soup with herb oil

Chichory, pear, walnut and Blacksticks Blue cheese with house dressing

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Goosnargh chicken breast, creamy truffled leeks, mashed potato & bacon

Gilt head bream, crab bisque, crushed potatoes & oyster leaf

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Crème brulee with rhubarb

2 scoop ice cream – *please ask for available flavours*

£21.00 – 2 courses

£25.00 – 3 courses

*Please make us aware on any allergies or intolerances which you have and we will endeavour to ensure that your needs are met.*

*We cannot, however, guarantee that our food will be free from traces of allergens.*