

Classic Sunday Menu - Sample

Starters

Venison & pistachio terrine, pickled walnut & cherry
Beetroot soup with sour cream & pumpkin seeds
Black pudding scotch egg with English mustard mayonnaise
Treacle salmon, fennel & orange salad, beetroot mayonnaise
Shell on prawns, malt whisky Marie Rose
Mulled pear, Blackstick's blue cheese, walnut & chicory salad, house dressing

Mains

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.

Roast Goosnargh chicken breast, roast potatoes, mashed potatoes, Yorkshire pudding & red wine gravy

Grilled hake fillet, parsnip puree, creamy crab sauce & bacon bits

Lancashire cheese, onion & thyme pie with mashed potato

Children's pork & leek sausages, mash & gravy

Desserts

Vanilla panna-cotta with honeyed red wine figs & blackberries

Chocolate torte, salted caramel & caramel ice cream

Blackberry crème brulee with home-made blackberry ice cream

Warm orange & almond sponge with vanilla ice cream

Apricot bread & butter pudding with home-made marmalade ice cream

Lancashire cheeseboard, home-made chutney & biscuits

TWO COURSES £24.50 THREE COURSES £29.50

We serve children's portions and are able to simplify dishes on request

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.