



Sunday Menu 4.00pm – 7.00pm

Celeriac & pear soup, cep oil

Corned beef & blue cheese terrine, onion marmalade, capers & gherkins

Smoked salmon, pickled beetroot & dill creme fraiche

Black pudding scotch egg, English mustard mayonnaise

Roast sirloin of beef (cooked pink) mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Roast chicken breast, pigs in blankets, stuffing, mashed potato, roast potatoes, Yorkshire pudding & red wine gravy

Roast celeriac, red wine braised lentils, spiced parsley butter

Cod loin gratin, mashed potato, Lancashire cheese, leeks & white wine

Chocolate delice with salted caramel & hazelnuts

Poached pear tart, vanilla custard, hazelnuts

Apple & blackberry Panna cotta with honeyed nuts & oats

Lancashire cheeses, crackers & chutney

2 course £20.00

3 courses £25.00

Pure Pinot Grigio £12.50

Helmsman Chardonnay £15.00

Esk Valley Sauvignon £22.00

Jonty's Duck Organic White £25.00

Tonade Merlot £13.50

Siglo Rioja £18.50

Malbec Reserva £20.00

Jonty's Duck Organic Red Wine £25.00

Cabernet Sauvignon £27.50