



MENU

2 COURSES £35.00

3 COURSES £42.00

Glass of Prosecco £9

Mulled Wine £9

Blackberry Gin Spritz £12

STARTERS

Parsnip & roast garlic soup, (gf*)

Ham hock terrine, cornichons & mustard mayo (gf)

Smoked mackerel pate, toasted sourdough, pickled cucumber (gf)

Pickled beets, whipped goats cheese, sticky pecans, pomegranate molasses (gf)

MAIN COURSE

Seabass fillet, charred broccoli, celeraic puree, tomato & shallot (gf)

Braised beef, beef dripping carrots, horseradish mashed potato (gf)

Turkey, roast potato, pigs in blankets & brussel sprouts (gf*)

Lancashire cheese topped lentil cottage pie (gf)

DESSERT

Chocolate mousse, mince pie ice cream (gf)

Vanilla crème brûlée, mulled pear (gf)

Warm orange & almond sponge

Local cheese & biscuits

COMPLIMENTARY CRACKERS

