



Mixed pitted olives £5

Bread with butter & Yallo rapeseed oil £6

Roasted almonds or pistachios £4

Beetroot, rocket, whipped goats cheese, pecan nuts, honey & aged balsamic £12/£19

Spiced roasted tomato & red pepper soup £10

Black pudding scotch egg, English mustard mayonnaise £12.50

Local smoked salmon, grain mustard, honey, malt whisky, pickled cucumber & fresh dill £16

Ham hock & parsley terrine, celeriac slaw & cranberry £14

Smoked mackerel pate, pickled cucumber salad & toast £14

Grilled seabass fillet, celeriac puree, scorched tenderstem broccoli, potted shrimp butter £34

Roast chicken breast, haggis, cavolo nero, mashed potato, malt whisky & grain mustard cream sauce £28

Confit duck leg, mashed potato, scorched orange, red cabbage, port wine duck sauce £28

Ox cheek cooked in red wine, duck fat carrots, horseradish mashed potato £28

Puy lentil cottage pie with Lancashire cheese £20

Roast fillet of beef, grilled beef tomato, chips, creamy peppercorn sauce £44

Red cabbage £7/ Broccoli £7 /Mashed potato £6 /Chips £6

Local cheese £14 – Try our Pocas Tawny Port or 10yr Ruby

Chocolate mousse, caramel ice cream, brown butter biscuit crumb £11

Warm orange & almond sponge, marmalade ice cream £9

Crème brulee, shortbread & vanilla poached pear £9

Warm treacle tart, clotted cream £9

Sticky toffee pudding with cream or ice cream £9

** Please make a team member aware of any allergies which you have: our kitchen does handle all of the 14 main allergens and whilst we endeavour to avoid cross contamination, cannot absolutely guarantee it.*

Tips left go directly to our team in full, at the end of each month.

Prices inclusive of 20% VAT