

Sunday Roast Menu

Black pudding scotch egg, English mustard mayonnaise

Beetroot, whipped goats cheese, pecan nuts, honey & balsamic

Smoked mackerel pate, pickled cucumber salad & toast

Spiced roast tomato & red pepper soup (v)

Smoked salmon, whisky, honey, grain mustard & fresh dill

Chicken liver pate with onion chutney & toast

**Roast sirloin of Lancashire beef (served quite pink) mashed potato, duck fat
roast potatoes, Yorkshire pudding & red wine gravy**

**Roast chicken breast, sage stuffing, chipolatas, mashed potato, duck fat roast
potatoes, Yorkshire pudding & red wine gravy**

Grilled seabass fillet, mashed potato, potted shrimp butter

Puy lentil cottage pie with Lancashire cheese (v)

Chocolate mousse, caramel ice cream, brown biscuit crumb

Treacle tart with clotted cream

Crème brulee, shortbread & vanilla poached pear

Sticky toffee pudding with ice cream or local cream

Warm orange & almond sponge, marmalade ice cream

Lancashire cheese board

2 Courses £36.50 3 Courses £42.50

All tips left go directly to our lovely staff, in full, at the end of each month.

Please make us aware of any allergies

All prices are inclusive of 20% VAT

Children's Menu - SUNDAY

Frobisher fresh juices £3 *orange, apple, bumbleberry*

Cordial & Water £1 *orange, blackcurrant, lime*

Glass of milk £1

Soup £5

Smoked salmon £7

Crudités and Marie Rose dip £6

Chipolatas, mash & gravy £10

Roast beef (pink), mash, Yorkshire pudding & gravy £14

Roast chicken, mash, Yorkshire pudding & gravy £12

Lentil cottage pie £9

Sticky toffee pudding £6

2 Scoop ice cream £5

Hot Chocolate £3