

Sunday Lunch Menu

9th July 2017

Leek & Potato Soup with Bacon Crumb daily baked bread, local butter

Oak Smoked Salmon pickled cucumber, horseradish cream, garlic croutes

Crispy Lancashire Black Pudding mustard mayonnaise, apple salad, apple puree

Crispy Breaded Goats Cheese |v| pickled beetroot, candied walnuts, rocket, balsamic

Roast Sirloin of Beef pink or cooked through with roasted potatoes, Yorkshire pudding, honey glazed carrots, parsnips, buttered greens, creamed mash potato, red wine beef gravy

Chicken Breast roasted potatoes, Yorkshire pudding, caramelised onion & chestnut stuffing, honey glazed carrots, parsnips, buttered greens, creamed mash potato, red wine beef gravy

Smoked Haddock new potatoes, buttered greens, marinated tomatoes, poached egg, Hollandaise

Leek, Garden Pea & Feta Gnocchi |v| rocket, roasted garlic cream, pesto

Warm Bakewell Tart clotted cream ice cream, coulis

Coffee Panna Cotta raspberries, vanilla cream, hazelnut praline

Chocolate Mousse honeycomb, vanilla cream, raspberries

Caramel Ice Cream chocolate soil, brownie, caramel sauce

2 Courses 21.00

3 Courses 26.00