

Spring Menu

To begin - £3.25 each

Homemade breads with olive oil, balsamic and butter

Black olive and anchovy tapenade
Pickled red peppers

Basil pesto
Smoked aubergine caviar

Garden pea soup

with or without ham hock

Pan fried scallop

smoked apple, hazelnut gnocchi

Courgette risotto

black olive & goats cheese

Chicken liver parfait

pear and raisin, sourdough

Smoked Salmon, pickled cucumber

with horseradish mayonnaise

Pork and mustard Scotch egg

celeriac and apple remoulade

Main courses

Pork belly

squid, chorizo, rosemary mash

Corn fed chicken breast

Truffle macaroni, confit egg yolk, peas a la Francaise

Roasted cod loin

purple potatoes, artichoke, hollandaise

Red pepper crusted salmon

mussels, lemon gnocchi

King oyster mushroom

pappardelle rosti, mushroom foam, egg yolk

Braised beef cheek

Giant couscous, glazed carrot, dukkha crumb

2 courses - £23.50/ 3 courses - £29.50

Great British Beef

Chateaubriand for two	<i>market price</i>	32oz Wing rib for two	£45 per person
10oz Sirloin	£28.50	8oz Fillet	£36.00
10oz Rib eye	£27.00		
All served with beef dripping chips, tomato, mushroom, watercress and herb butter			
Sauces - £3.00	Peppercorn & Cognac	Béarnaise	Port & Stilton

Side dishes - £4.00

Beef dripping chips

Blue cheese mash potato

Sautéed mushroom and spinach

Rocket and parmesan salad

Aged parmesan and truffle fries

Kale and smoked bacon

Buttered tender stem broccoli

Mixed house salad

Desserts

Pineapple upside down cake

rum caramel, clotted cream

Sticky toffee pudding

toffee sauce, vanilla ice cream

Blood orange warm chocolate mousse

Orange sorbet

Apple crumble parfait

blackberry and caramelised apples

Greek yoghurt panna cotta

hazelnut and pear

Affogato (£1 supplement)

espresso, ice cream, and a liqueur of your choice

Mrs Kirkham's Lancashire cheese, chutney and crackers (£1 supplement)

Choice of ports and matching dessert wines available

Dessert Cocktails - £7.00

Brandy Alexander - Cognac, crème de cacao and cream with grated nutmeg

Espresso Martini -Kahlua, vodka and a shot of espresso

Friar Tuck -Frangelico, crème de cacao shaken with cream

Salted Caramel Martini – Vanilla, caramel and salt

Teas and coffees

Americano	£2.70	Caffe Latte	£2.90	Flat white	£2.90	Cappuccino	£2.90
Espresso	£2.25	Macchiato	£2.50	Speciality teas	£2.50	Liqueur coffee	£4.95

After dinner brandy & Cognac

Courvoisier VS Cognac de Napoleon	£2.70	Calvados, Chateau du Breuil	£3.50
Remy Martin VSOP Mature cask finish	£3.60	FDC, Solera Gran Reserve, Jerez	£6.20
Remy Martin XO Excellence	£11.00	Grappa Moscato, Bebe Tosolini	£3.60

Wee malts

Old Pulteney, Wick 12 year old	£4.30	Lagavulin, Islay, 16 year old	£4.60
Auchentoshan, 12 year old	£4.00	Talisker, Skye, 10 year old	£4.00
Balvenie, Double Wood, 12 year old	£4.00	Dalwhinnie, Highland, 15 year old	£4.00
Ilse of Jura, Origin, 10 year old	£4.30		

Liqueurs

Drambuie	£2.80	Frangelico	£2.70	Amaretto	£2.70	Chambord	£2.70
Baileys	£3.50	Tia Maria	£2.70	Kahlua	£2.70	Grand Marnier	£2.70
Benedictine	£2.70	Patron XO	£4.20	Cointreau	£2.70	Limoncello	£3.00

