



(Correct as of 20<sup>th</sup> October 2017)

## Restaurant Menu

### To begin

**Artisan breads** with olive oil, balsamic and butter **£3.25**

**Homemade dips** with sea salt & olive oil croutons **£3.25 each**

**Black olive and anchovy tapenade**

**Basil pesto**

**Pickled red peppers**

**Smoked aubergine caviar**

### Starters

#### Butternut squash soup

smoked paprika oil

#### Pan fried scallop

smoked apple, hazelnut gnocchi

#### Baked beetroot and horseradish risotto

crumbled goats cheese

#### Chicken liver parfait

pear and raisin, sourdough

#### Gin cured salmon

fennel and orange salad

#### Black pudding Scotch egg

pickled red peppers

### Main courses

#### Pork belly

squid, chorizo, rosemary mash

#### Roasted and braised pheasant \*

savoy cabbage, pear boulangere

#### Roasted cod loin

purple potatoes, artichoke, hollandaise

#### Gruyere and red pepper crusted salmon

king prawns, lemon gnocchi

#### Ricotta gnocchi

Jerusalem artichokes, poached egg

#### Braised beef cheek

giant couscous, glazed carrot, dukkha crumb

\* may contain traces of shot pellets due to the wild nature of this game bird

**2 courses - £23.50/ 3 courses - £29.50**

### Great British Beef

Chateaubriand for two		market price	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**

**Chantenay carrots**

**Buttered tender stem broccoli**

**Mixed house salad**



## Desserts

### Pineapple upside down cake

rum caramel, clotted cream

### Sticky toffee pudding

vanilla ice cream and toffee sauce

### Dark and white chocolate mousse

raspberry and rose

### Apple and Blackberry crumble

apple crisp, vanilla ice cream

### Passionfruit Cheesecake

strawberry, meringues and cream

### Affogato (£1 supplement)

espresso, ice cream and a liqueur of your choice

**Mrs Kirkham's Lancashire cheese**, chutney and homemade oat biscuits 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	Caffé 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	£2.70	Calvados, Chateau du Breuil	£3.50
Remy Martin VSOP	£3.60	FDC, Solera Gran Reserve, Jerez	£6.20
Remy Martin XO	£11.00	Grappa Moscato,	£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
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