

Served Monday-Friday 12-9pm, Saturday 12-9.30pm

(As of January 29th 2018)

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, candied seeds

Pan fried scallop

smoked apple, hazelnut gnocchi

Baked beetroot and horseradish risotto

crumbled goats cheese

Chicken liver parfait

pear and raisin, sourdough

Smoked salmon mousse

pumpkin toast, dill dressed prawns

Black pudding Scotch egg

pickled red peppers

Main courses

Pork belly

squid, chorizo, rosemary mash

Breast of Chicken

peas a la Francaise, smoked bacon, grilled baby gem

Smoked Haddock

Spinach, poached egg, hollandaise

Gruyere and red pepper crusted salmon

king prawns, lemon gnocchi

Pressed potato, swede and kohlrabi,

grilled oyster mushroom, spinach

Rump of Texel Lamb (£2 supplement)

confit turnip, braised onion, dauphinoise

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

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

Bailey's Tiramisu

Coffee, dark chocolate shard, white chocolate

Apple and Blackberry crumble

apple crisp, vanilla ice cream

Lemon Cheesecake

citrus fruit, 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