

Served Mon-Fri 12-9pm, Sat 12.30-9.30pm

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

Garden Pea soup

served with **or** without Ham hock

Chicken liver parfait

pear and raisin, sourdough

Pan fried scallops

samphire, radish and fennel slaw, lemon oil

Squash risotto

toasted pine nuts, goat's curd, crispy sage

Kedgerie Scotch egg

haddock, lemon mayonnaise

Pea mousse

parma ham, lemon emulsion

Black pudding Scotch egg

pickled red peppers

Main courses

Pork belly

Asian slaw, red Thai curry, fragrant rice

Breast of Chicken

Cep macaroni, smoked bacon, asparagus

Smoked Haddock

Spinach, pickles, curried cauliflower puree

Herb crusted salmon

brown shrimp, crushed Jersey royals

Courgette Flower

spring veg, wild garlic, cep macaroni cheese

Rump of Texel Lamb (£2 supplement)

dauphinoise, crushed minted peas, goat's curd

2 courses - £23.50/ 3 courses - £29.50

Great British Beef

18oz Chateaubriand for two

£35 per person

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

Hot Chocolate Fondant *

Chocolate crumb, vanilla ice cream

**Please allow 15 minutes for this dessert*

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 double shot of espresso

Friar Tuck -Frangelico, Baileys and Tia Maria shaken with cream

Salted Caramel Martini – Vanilla, Baileys, 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