

# 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 chutney, sourdough

### Kedgerie Scotch egg

smoked haddock, lemon mayonnaise

### Pan fried scallops

samphire, radish and fennel slaw, lemon oil

### Pea mousse

parma ham, lemon emulsion

### Squash risotto

toasted pine nuts, goat's curd, crispy sage

### Black pudding Scotch egg

pickled red peppers

## Main courses

### Pork belly

Asian slaw, red Thai curry, fragrant rice

### Herb crusted salmon

brown shrimp, crushed Jersey royals

### Breast of Chicken

Cep macaroni, smoked bacon, asparagus

### Courgette Flower

spring veg, wild garlic, cep macaroni cheese

### Smoked Haddock

potatoes, spinach, pickled and curried cauliflower

### 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**

**Mixed house salad**

**Aged parmesan and truffle fries**

**Chantenay carrots**

**Rocket and parmesan salad**

**Sweet potato fries**

**Tender stem broccoli**

## Desserts

### Iced berry parfait

macerated blackberries, red wine syrup

### Sticky toffee pudding

vanilla ice cream and toffee sauce

### Chocolate Orange Petit Gateau

ganache, mousse, cocoa jelly

### Mrs. Kirkham's Lancashire cheese (£1 supplement)

homemade crackers, red onion chutney

### Lemon and Blackberry brûlée

lemon and blackberry gel, meringue

### Eton 'Tidy' (sharer for 2 people - £12.00)

meringue, coulis, fresh strawberries, whipped cream

### Affogato (£1 supplement)

espresso, ice cream and a liqueur of your choice

### 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