



À La Carte Menu

**Starters**

**Classic home prepared soup, potato puffs, chives, (V) £6**

**Arancini** - cured salmon, green tea poached salmon, black bean salsa, lime crème fraiche **£8**

**Warm smoked mackerel**, potato, horseradish & pickled cucumber, caper dressing **£7**

**Game & black pudding terrine** - date & onion chutney, toasted hazelnuts, sourdough toast **£6**

**Whipped Goats cheese** - candy striped beetroot, caraway tuille, caramelised fig **£8**

**Melon** - textures of cured ham, Perl Las, sundried tomatoes, olives, rocket, truffle oil **£7**

**Ham Hock**, croquette, piccalilli, frisse, black pudding **£7**

**Chicken Liver Pate**, olive bread, herb butter, pumpkin & apple chutney **£7**

**Sides**

**£3.95**

*Hand cut fat chips*

*Dressed green salad*

*Seasonal vegetables*

*Dauphinoise potatoes*

*Tenderstem broccoli*

*Peppercorn sauce* **£2.95**

*Diane sauce* **£2.95**

Many of our dishes are complex and include a variety of ingredients that are not indicated on the menu, please advise us of any food allergies or intolerances.

## Main Courses

**Salmon**, pearl barley risotto, peas, smoked salmon arancini, chive beurre blanc **£20**

**Sweet potato**, cauliflower, spinach & chick pea curry, herb rice, mango salsa (V) **£16**

**Pork**, belly, pomme puree, black pudding, pear, crackling, honey jus **£18**

**Chicken**, charred cauliflower, potato fondant, sage butter, wilted spinach **£18**

**Lamb Rump**, cumin spiced red cabbage, colcannon, rosemary jus **£25**

**Duck breast**, chicory, dauphinoise, Madeira jus, blackberries **£25**

**King Prawns**, mussels, scallops, linguini, chilli, tomato sauce **£19**

**Butternut squash** - goats cheese & fig tart, thyme butter, pak choi, saute potatoes (V) **£15**

## Grill

*Rump Steak 10oz* **£20**

*Ribeye 10oz* **£25**

*Fillet Steak 7oz* **£35**

**Aged 28day beef**, garlic, thyme, fat chips, Portobello, cherry vine tomato

## Desserts

**Rich Chocolate Tart**, salted caramel sauce, honeycomb ice cream **£8**

**Caramelised Apple & pear**, cinnamon crumble, vanilla seed ice cream **£7**

**Vanilla Crème brulee**, orange & whisky compote, cookie **£8**

**Raspberry Cheesecake** - white chocolate, raspberry sorbet **£7**

**Cheese**, Golden Cheshire brie, Burts Blue & smoked Lancashire, date chutney, oat cakes **£9**