

Starters	<p><b>Soup du Jour</b> homemade bread with Lancashire butter (dfa) (gfa) (vea) (n)</p> <p><b>Chicken Liver &amp; Cointreau Pâté</b> Cheetall Farm apple cider sauce ketchup &amp; toasted focaccia (gfa)</p> <p><b>Twice Baked Souffle Suisse</b> mature cheddar cheese, caramelised onion &amp; hazelnut salad (v) (n)</p> <p><b>Ham Hock &amp; Chorizo Fritter</b> hens egg, pickled baby peppery &amp; red pepper ketchup (df)</p> <p><b>Smoked Chilli King Prawns</b> mango &amp; chilli relish &amp; grilled flatbread (gf)(df)</p>
Mains	<p><b>Treacle Roast Ribble Valley Rump</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa)</p> <p><b>Herb Roasted Lancashire Chicken</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa)</p> <p><b>Rump of Bowland Lamb</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa) <b>(£5 Supplement)</b></p> <p><b>Fish du Jour</b> herb crushed potatoes, pak choi &amp; langoustine bisque (gf)</p> <p><b>Miso Glazed Aubergine Steak</b> charred tenderstem, crispy onions, sweet potato wedges &amp; salsa verde (v) (vea) (df)</p>
Sides	<p><b>Smoked Maple Syrup &amp; Chilli Glazed Carrots</b> £7.25 (gf) (v) (ve)</p> <p><b>Grilled Tenderstem</b> with kimchi ketchup £6.50 (gf) (v) (vea) (df)</p> <p><b>Extra Duck Fat Roasties</b> £5</p> <p><b>Sea Salt Fries</b> £6 (gf) (df) (ve)</p> <p><b>Extra Yorkshire Pudding</b> with pomme puree &amp; red wine gravy £5</p> <p><b>Extra Gravy</b> Just ask – <i>this is Lancashire after all!</i></p>
Desserts	<p><b>Classic Crème Brûlée</b> raspberry sorbet &amp; macaron (gf) (n)</p> <p><b>Tom “Selero”</b> vanilla cream cheese cremaux, mango compote, passionfruit sorbet, rum &amp; coconut (v)</p> <p><b>Spiced Ginger Parkin</b> Yorkshire rhubarb &amp; ginger compote, butterscotch sauce &amp; clotted cream (v)</p> <p><b>British &amp; Continental Cheese Board</b> pickled grapes, crackers &amp; Toms bread</p> <p><b>Treacle Tart</b> Clotted cream, berry compote &amp; fresh raspberries (v)</p>

v – vegetarian | ve – vegan | vea – vegan available | gf – gluten free | gfa – gluten free available | n – contains nuts | df – dairy free | dfa – dairy free available | pn – contains peanuts | s – may contain shot

Please inform us if anyone in your party has a food allergy / intolerance upon ordering. Please let it be known that allergenic ingredients are present in our kitchen. We are unable to ensure that any dish can be made 100% allergen free. Fish may contain bone. **A discretionary 10% service charge will be added to parties of 4 and over**