

Starters	Soup du Jour with Lancashire butter (dfa) (gfa) (vea) (n)
	Smoked Haddock Fishcake pickled samphire, hens egg & mustard beurre blanc
	Venison, Chutney & Cranberry Terrine cornichons, grain mustard, apple ketchup & toasted focaccia (gfa) (n)
	Twice Baked Souffle Suissé mature cheddar cheese, caramelised onion & hazelnut salad (n) (v)
	Chicken Liver & Cointreau Pâté Cheetall Farm chutney & toasted white loaf (gfa)
Mains	Treacle Roast Ribble Valley Rump duck fat roasties, buttered greens, pomme puree, confit carrot, yorkshire pudding & red wine sauce (gfa)
	Butter Roasted Lancashire Chicken duck fat roasties, buttered greens, pomme puree, confit carrot, yorkshire pudding & red wine sauce (gfa)
	Lancashire Pork Loin duck fat roasties, buttered greens, pomme purée, confit carrot, yorkshire pudding & red wine gravy (gfa) 5
	Fish Du Jour spiced saffron rice, grilled tenderstem & langoustine bisque (gfa)
	Pearl Barley & Jerusalem Artichoke “Risotto” black truffle, crispy artichokes & truffle Normandy brie (v) (vea)
hSides	Smoked Maple Syrup & Chilli Glazed Carrots £7.25 (gf) (v) (ve)
	Kimchi Sprouts with sesame seeds £4.95
	Extra Duck Fat Roasties £5
	Sea Salt Fries £6 (gf) (df) (ve)
	Extra Yorkshire Pudding with pomme puree & red wine gravy £5
	Extra Gravy Just ask – this is Lancashire after all!
Desserts	Malted Milk Chocolate Mousse Salted caramel, malteser crumb, honeycomb & feuilletine (v)
	Baileys Panna Cotta mulled berries & autumn fruit sorbet & mulled fruit macaron (n) (gf)
	Spiced Ginger Parkin Yorkshire rhubarb & ginger compote, butterscotch sauce & clotted cream (v)
	Baked Citrus Tart toasted meringue, coconut & mango sorbet (v)
	British & Continental Cheese Board pickled grapes, crackers & Toms bread

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**