

Starters	<b>Soup du Jour</b> homemade bread with Lancashire butter (dfa) (gfa) (vea) (n)
	<b>Chicken Liver &amp; Cointreau Pâté</b> Cheethall Farm apple cider ketchup & toasted focaccia (gfa) (n)
	<b>Twice Baked Souffle Suisse</b> mature cheddar cheese, caramelised onion & hazelnut salad (v) (n)
	<b>Katsu Chicken Salad</b> katsu mayo, pickled vegetable & hens egg
	<b>Spiced Smoked Salmon &amp; Crab Fishcakes</b> smoked sweetcorn salsa, lime mayonnaise & house pickles (df)
Mains	<b>Treacle Roast Ribble Valley Rump</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)
	<b>Herb Roasted Lancashire Chicken</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)
	<b>Roast Ribble Valley Wood Pigeon</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)
	<b>Fish du Jour</b> herb crushed potatoes, pak choi & langoustine bisque (gf)
	<b>Miso Glazed Aubergine Steak</b> charred tenderstem, crispy onions, sweet potato wedges & salsa verde (v) (vea) (df)
Sides	<b>Smoked Maple Syrup &amp; Chilli Glazed Carrots</b> £7.25 (gf) (v) (ve)
	<b>Grilled Tenderstem</b> with kimchi ketchup £6.50 (gf) (v) (vea) (df)
	<b>Extra Duck Fat Roasties</b> £5
	<b>Sea Salt Fries</b> £6 (gf) (df) (ve)
	<b>Extra Yorkshire Pudding</b> with pomme puree & red wine gravy £5
	<b>Extra Gravy</b> Just ask – <i>this is Lancashire after all!</i>
Desserts	<b>Lemon Tart</b> autumn berries & lemon sorbet (v)
	<b>Autumn Berry Pavlova</b> chantilly cream, raspberry sorbet & fresh berries
	<b>Spiced Ginger Parkin</b> Yorkshire rhubarb & ginger compote, butterscotch sauce & clotted cream (v)
	<b>British &amp; Continental Cheese Board</b> pickled grapes, crackers & Toms bread
	<b>Dark Chocolate Fondant</b> Soused Lancashire strawberry, strawberry gel & mint choc chip ice cream (gf) (v)

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**