



Two courses £26.00 - Three courses £32.00

Pre starter

With locally sourced sour dough bread and salted butter

Starters

Pea Soup

Crab, bacon and broad beans

Braised Pork Cheek

Parsnips, black pudding and braising jus

Beetroot Cured Salmon

Avocado, horseradish, pickled candied beets and a fennel water

Confit Chicken, Celeriac and Foie Gras Terrine

Caramelised apple, Pedro Ximinez onions and toasted brioche

Vegan Choice

Broccoli

Roasted broccoli, pickled broccoli, broccoli puree and a toasted pine nut and lemon thyme dressing

Mains

Pan Roast Cod

Chive potatoes, spinach, poached hens egg, olives and a lemon butter sauce

Pan Fried Chicken

Mushroom puree, baby sweet corn, crispy potatoes, watercress and a natural cream jus

Lakeland Beef

Cooked at 55 degrees for three and a half hours then pan roasted and served pink
Fondant potato, celeriac puree, confit shallot, sprout leaves and a madeira jus

Goosnargh Duck Breast

Sweet and sour grapes, turnip confit, beetroot puree, roast broccoli, dark grape jus

Vegan Choice

Rosemary and Garlic Braised Baby Gem

Celeriac and apple remoulade, beetroot puree and watercress, served with a shallot, broad bean and truffle oil dressing

Desserts

Dark Chocolate Ganache

Sweet pickled cherries, cherry caviar, almond soil, mascarpone and Thai basil

Mulled Winter Fruits

Ginger bread, white chocolate and stem ginger ice cream

Sticky Toffee Pudding

Date and apple puree, caramel sauce and vanilla bean ice cream

Cheese

A selection of English and continental cheese with locally made Carr's water biscuits

Vegan Choice

Sticky Carrot Pudding

Date and apple puree, soya milk caramel sauce, served with almond milk & caramel ice cream