

DINNER MENU

APPETISERS

FRESHLY BAKED MOZZARELLA, GARLIC & CHILLI LOAF (V)	6
BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

TO START

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
WHIPPED GOATS' CHEESE glazed figs & balsamic onions on toasted sourdough, smoked almond, pumpkin seed & hot honey dressing (V, GF*)	12
GARLIC, LEMON & CHILLI TIGER PRAWNS grilled focaccia, saffron & lemon aioli (GF*)	12
SWEET POTATO & CARROT SOUP coriander crème fraîche, root veg crisps, bread roll & butter (V, VN*, GF*)	8

MAINS

SEARED COD SUPREME	24
cauliflower velouté, crushed potatoes with caper & herb dressing, buttered spinach, stem broccoli, dukkah filo crisp (GF)	
SMOKED & CURED PORK BELLY	20
creamed potato, caramelised apple, roasted celeriac, braised ruby cabbage, crispy black pudding, Lancashire cheddar & cider sauce	
SEARED LAMB RUMP (served pink or well done)	26
crispy pecorino gnocchi, creamed salsify, fine beans in truffle butter, wild mushrooms & red wine jus	
WILD MUSHROOM & CELERIAC TRUFFLE PIE	18
crispy potatoes, spinach & kale, pickled beets & porcini sauce	
VENISON RIGATONI	18
Slow cooked venison in a rich red wine & herb ragù, rigatoni pasta, pecorino, truffle & horseradish gremolata	

SALADS

DUKKAH SPICED WINTER VEGETABLE & HALLOUMI SALAD	16
beetroot & heritage carrot salad, halloumi, beetroot houmous, crispy corn & pomegranate, with white balsamic dressing	
GRILLED CHICKEN, SMOKED BACON & GOATS' CHEESE SALAD	16
With cherry tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing.	

GRILL & BURGERS

7oz BEEF BURGER	18
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER	18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
BONELESS GRILLED HALF CHICKEN	19
smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
8oz PREMIUM RUMP STEAK	25
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
8oz SIRLOIN STEAK	28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
8oz FILLET STEAK	35
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
GRILLED LAMB CHOPS	28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	

SHARING

TOMAHAWK SHARING STEAK FOR TWO	60
confit plum tomatoes, garlic & thyme grilled king oyster mushroom dressed watercress, thick cut chips, crispy onions and choice of sauces (GF)	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES	5.5
tossed with peppers, spring onions & chillies (GF, VN)	
TENDER STEM BROCCOLI	6
with chilli garlic & lemon butter (GF, V, VN*)	
CREAMED POTATO (V, GF)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD	4
gem lettuce & white balsamic dressing (GF, VN)	

DESSERT

BLACK FOREST CHEESECAKE	8
cherries, dark chocolate, cherry crumb & ice cream	
CLEMENTINE & WHITE CHOCOLATE PANNA COTTA	8
poached pear, white chocolate, gingerbread croutons (V, GF*)	
DARK CHOCOLATE DELICE	8
cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream	
STICKY TOFFEE PUDDING	8
caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	
SELECTION OF BRITISH CHEESES	11
crackers, grapes, fruit toasts & chutney (V, GF*)	

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.