

A la Carte Menu

Head Chef – Jamie Cadman
Sous Chefs – Gemma Taylor and James Whaites

A formidable front line with different but complementary talents. With Jamie heading up the kitchen for over seventeen years. Thankfully his passion and enthusiasm for quality local produce continues to produce consistently good food, only occasionally being disrupted by his other great love, fast bikes. This is shared with James but thankfully Gemma has more sense.

The service we hope is timely, not too pompous
and that you find the atmosphere relaxing

Served from 7.30pm

Last Orders: 9.30pm

Starters

Seared King Scallops
wrapped in pancetta, pea puree
Nine Pounds

Home Cured Gravavlax of Westor Ross Salmon
pickled cucumber, sweet dill dressing
Eight Pounds and Seventy Five Pence

Crab and Prawn Salad
with cucumber, toasted croute , lemon oil , marie rose sauce
Eight Pounds and Fifty Pence

Carpaccio of Venison
rocket, parmesan shavings, slow roast tomatoes, artichokes hearts
Eight Pounds

Vine Tomato and Mozzarella Salad
pesto, balsamic dressing
Seven Pounds and Twenty Five Pence

Homemade Black Pudding
With pan fried mushrooms, new potatoes, smoked bacon
and a fried egg with mustard emulsion
Seven Pounds and Eighty Pence

Main Courses

Char- grilled 10oz Rib Eye Steak

roast shallot, flat mushrooms, roast tomato and tarragon butter

Twenty Pounds

Char- grilled Fillet of Local Beef

roast shallot, flat mushrooms, roast tomato and tarragon butter

Twenty Six Pounds

Whole Roast Goosnargh Cornfed Poussin

flavoured with lemon and thyme, sage and onion croquette,
bread sauce and roasting gravy

Eighteen Pounds and Ninety Five Pence

Roast Rack of Burholme Lonk Lamb

roast tomatoes with rosemary and garlic,
crushed new potatoes, lemon and mint jelly

Twenty one Pounds

Market Fish

only the best and freshest selected by the Head Chef,
which will be advised on the day

Market Price

Pan Fried Gnocchi

roast pepper and spinach, plum tomato sauce, toasted pinenuts,
parmesan shavings and basil oil, served with a rocket and baby mozzarella salad

Sixteen Pounds

Buttered New Potatoes

Spinach

Crushed New Potatoes

Fine Bean, Grain Mustard Butter

Side Salad

All side dishes are Two Pounds and Ninety Five Pence

Puddings of the Day

A constantly changing selection of wholesome, traditional and sometimes nursery-like puddings and home made ice creams

Six Pounds

Cheeses

Special hand made cheeses from Britain and Ireland, carefully selected and matured (a selection of three cheeses)

Eight Pounds

Coffee

Our own blend of the finest Arabica beans, brewed in a cafetière with homemade fudge or chocolates

Three Pounds