



The following menu is served daily for lunch and dinner. Please note this menu is subject to change due to availability.

Home made bread with salted butter for the table.

To start.

Chicken liver pate, red onion marmalade, lemon thyme 'hob nobs'. £8

Tomato and roasted red pepper soup, crème fraiche and basil, little Lancashire cheese scone. V £7

Twice baked three cheese soufflé with fresh chives. V £9

Warm marinated beetroot, whipped goats cheese, mulled wine dressing, sticky walnuts and rocket. V £8

Greenland prawns and smoked Scottish salmon, thousand island dressing and bloody Mary sorbet. £9

To follow.

Grilled fillet of local beef with a little piece of slow braised local beef, roasted red onion and chive mash, red wine sauce, butter roasted carrot, button mushrooms and onions. £25

Pan roasted salmon, spring onion 'champ', buttered tender stem broccoli and a lobster and pink peppercorn sauce. £19

Roasted rump of herb crusted lamb, butternut squash puree, sticky roasted root vegetables, little shepherds pie, lamb and mint roasting juices. £21

Wild mushroom and winter vegetable 'cottage pie', madeira and truffle gravy, Lancashire cheese and herb crumbs, brussels sprouts and hazelnuts. V £16

Roasted fillet of pork wrapped in Italian ham, cauliflower cheese, home made black pudding, boulangère potatoes with pulled pork and sage, Cumberland mustard and cider gravy. £21