

THE TASTE OF

LANCASHIRE

MENU



NIBBLES WHILE YOU WAIT

PIGS IN BLANKETS In honey	6.00
TEMPURA CAULIFLOWER Curried mayonnaise	6.00
WARM FOCACCIA Olive oil and balsamic vinegar	6.00
KALAMATA OLIVES GF	4.00
TOMATO & MOZZARELLA FLAT BREAD	7.00
CHICKEN, RED PESTO & FLAME ROAST PEPPER FLATBREAD	8.00
HERB, GARLIC, MOZZARELLA FLATBREAD	6.00

STARTERS

FRESH MARKET SOUP OF THE DAY Homemade bread VE, GF, (VG)	6.00
SMOKED HADDOCK, POTATO & ONION TART Soft poached egg	8.00
FOREST OF BOWLAND Wild mushroom, Jerusalem artichoke, pistachio butter, shaved truffle VE, VG, *GF	7.00
CONFIT DUCK RILLETTE Homemade plum sauce, toasted brioche	8.00
HOME CURED BEETROOT GRAVLAX Lemon mascarpone, gherkin, soda bread *GF	13.00

MAINS

FILLET OF VENISON Pomme anna potato, celeriac puree, roasted pumpkin (GF)	26 .00
BRAISED SHORT RIB Beef shin pie, potato pave, heritage baby carrots, cavolo Nero	20.00
SQUID INK LINGUINE Cockles, mussels, fish velouté (GF)	17.00
BUTTERNUT SQUASH GNOCCHI Roasted squash, kale, dukka, salsa Verdi (VE) (VG)	14.00
PAN SEARED HAKE Samphire, pickled clams, confit potato, bacon (GF)	19.00

GRILL

FRESH BEEF BURGER

Burger sauce, gherkins, smoked Lancashire cheese, beef tomato, crispy onions, brioche bun served with fries

18.00

PORK CUTLET (GF)
20.00

LEMON & HERB CHICKEN BREAST (GF)

18.00

280G RIBEYE (GF) $\mathbf{28.00}$

280G SIRLOIN $\langle \mathrm{GF} \rangle$ 28.00

All served with portobello mushroom, confit tomato, choice of side and sauce

SIDES

PARMESAN & TRUFFLE FRIES

TRIPLE COOKED CHIPS (GF)(VE)

HONEY ROASTED ROOT VEGETABLES (GF) (VE)

MIXED LEAF SALAD (GF) (VE)

MIXED GREEN SESAME VEGETABLES (VE)

5.00

SAUCES

PEPPERCORN SAUCE (GF)

CHIMICHURRI (GF)

 $MUSHROOM \ \& \ TARRAGON \ (GF)$

4.00