

THE TASTE OF

LANCASHIRE

# Table Thote MENU



# TABLE D'HOTE MENU

£25.00 2 COURSES | £29.00 3 COURSES

### **STARTERS**

FRESH MARKET SOUP OF THE DAY VE, GF, VG Homemade bread

FOREST OF BOWLAND VE, VG, \*GF Wild mushroom, Jerusalem artichoke, pistachio butter, shaved truffle

SMOKED HADDOCK AND SAFFRON ORZO Poached egg

FRIED LEAGRAMS GOAT'S CURD VG
Tomato and chilli jam

## **MAINS**

LEMON AND HERB CHICKEN BREAST GF Thick cut chips, mushroom, confit tomato and pepper sauce

BABY GAMMON JOINT GF
Mini fondants, baby leeks, mustard jus

BUTTERNUT SQUASH GNOCCHI (VE) (VG) Roasted squash, kale, dukka, salsa Verdi

PAN SEARED HAKE GF Samphire, pickled clams, confit potato, bacon

### **DESSERTS**

BARTON MANOR
STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream

LEMON AND LIME
CHEESECAKE
Ginger biscuit

VEGAN CHOCOLATE

TART (VE)

Poached cherries

APPLE AND SULTANA CRÈME BRULEE