

the
Garden
Restaurant

SAMPLE DINNER MENU

menu's change weekly

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TO START

Spicy Crab & Salmon Pate
Baby Gem Salad, Sea Salt Croutes

Seasonal Soup
Soft roll & Butter

Black Pudding and Scallop Skewers
Samphire and pick grapefruit

Warm Chorizo
Caramelised Apple and Walnut Salad

Bulgur Wheat Salad with Beetroot
Honey and Goats Cheese

TO FOLLOW

28 Day Salt Age 8oz Sirloin Steak
Roasted Tomato & Filled Mushroom, Hand Cut Chips, Rocket Salad Extras Pepper Corn Sauce,
Blue Cheese Sauce, Garlic & Chilli Prawns, Red Wine Sauce

Barley and Girolle Risotto
topped with rocket and shaved Parmesan

Duck Breast with Chicory and Potato Dauphinoise
Beetroot purée, Red wine Sauce

Harissa spice Lamb Rump
roasted chick peas, Roasted Cauliflower, Moroccan Hummus, Pomegranate, lemon yoghurt

Breaded Hake
Asparagus, Creamed Spinach, Crispy Soft egg, Sea Salt Fries

Pork Belly and Braised Pig Cheeks in Red wine Sauce
Parsley Gnocchi, and Buttered Fine Beans

Persian Spiced Cod
Jewelled Rice, Rose Petal Harissa, Confit Cherry tomatoes, toasted almond,
Lemon Yoghurt, rocket leaves

Gratuities are strictly discretionary

Food Allergies & Intolerances - *Should you have concerns about a food allergy or intolerance
please speak to our staff before you order your food or drink.*

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SIDE DISHES

Hand-Cut Chips
Onion Rings
Creamed Spinach
Sea Salt Fries
Seasonal Vegetables

DESSERT

Dark Chocolate Tart
Whipped Cream, Fresh Raspberries
Lemon Posset
Shortbread Biscuits
Sticky Toffee Pudding
Toffee Sauce, Honeycomb, Vanilla Ice-Cream
Local Lancashire Cheese
Artisan Crackers, Fruit Chutney, Quince Jelly
Trio of Ice-creams
Topped with Marshmallow & Fudge

ALL COURSES ARE NOW
INDIVIDUALLY PRICED

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