

# LUNCH MENU

TWO COURSES £19 OR THREE COURSES £23

## STARTERS

Butternut squash soup with Tunworth cheese & pumpkin seed

Pressed Terrine of Goosnargh Duck, celeriac and apple

Seared Mackerel, organic beetroot, horseradish snow and cobnuts

## MAINS

Bavette of Hereford beef, sweetheart cabbage, leek and shallot

Roasted Hake, hen of the woods, mussels and sea vegetables

Garden gnocchi, salt baked root vegetables & butter sauce

## PUDDINGS

Our Daily tart

Raspberry meringue with champagne sorbet

Artisan farmhouse cheese with chutney & crackers (£3 supplement)

# SUNDAY LUNCH MENU

TWO COURSES £28 OR THREE COURSES £35

## STARTERS

Leek and potato soup with chive crème fraiche

Smoked haddock, homemade crumpet with crispy quail's egg

Seared Mackerel, organic beetroot, horseradish snow and cobnuts

Pressed terrine of Goosnargh Duck, celeriac and apple

Wild mushrooms and hen's egg on sourdough toast

## MAINS

Caramelised shallot risotto, goat's cheese, almond and nasturtium

Pan roasted hake, parsley pearl barley, kale and leek

Slow cooked pork belly, apple and roasted root vegetables

Lancashire hot pot, pickled red cabbage and roasted organic carrots.

Whole roast Goosnargh chicken for 2 to share, stuffing and  
roasted root vegetables

Roasted 40 day aged Buccleuch estate sirloin of beef,  
Yorkshire pudding and red wine gravy

## PUDDINGS

Rice pudding with apple compote and vanilla

Custard tart with rum and raisin ice cream

Raspberry meringue with champagne sorbet

Artisan farmhouse cheese with chutney and crackers

# MENU

## SNACKS

- Brandade scotch egg and chive 4    Black pudding fritter with savora mustard 4
- Bread & butter 4    Nocellara olives 4
- Charcuterie - Coppa, Salami, Saucisson & Parma with pickles 9

## STARTERS

- Butternut squash soup with Tunworth cheese and pumpkin seed 6
- Chicken liver pâté, pickles with brioche 9
- King Oyster mushroom, black garlic, Shiitake parfait and Stichelton 9
- Seared Mackerel, organic beetroot, horseradish snow and cobnuts 9
- Steak tartare, fennel jam, burnt hay and paris brown mushroom 9

## MAINS

- Garden gnocchi, butter sauce and salt baked organic root vegetables 15
- Salt aged Goosnargh duck leg, organic carrot and plum 21
- Cod loin, potato puree, chard and tartare butter sauce 18
- Saddleback Loin of pork, garden sage, turnip and green sauce 22
- Roasted Goosnargh chicken, black trompette mushrooms and garden leek 21
- Herdwick lamb rump and breast, Jerusalem artichoke, kale and rosemary 24
- Roasted Hake, hen of the woods, mussels and sea vegetables 18

## OUR AGED MEAT

All of our steaks are served with a portion of chips, king oyster mushroom, vine tomato & a choice of peppercorn or bearnaise sauce

40 day aged 200g Fillet 35

28 day Chateaubriand (for 2 to share) 65

Milk-fed Cumbrian Rose Veal Cutlet (for 2 to share) 70

Roast Crown of Goosnargh Duck, sticky beetroot and cabbage (for 2 to share) 52

## SIDE DISHES

Minted new potatoes 5 Rocket & Parmesan salad 5

Scorched cabbage with XO 5 Chips 5 Green beans with almonds 5

## PUDDINGS

Our Daily tart 8

Chocolate brownie, chocolate mousse, brandy snap and cherry 9

Spiced pear, honey parfait, almond and thyme 8

Raspberry meringue with champagne sorbet 8

Artisan farmhouse cheese with chutney, malt loaf and crackers 12

## HOT DRINKS

Coffee 4 Tea 4 Herbal tea & infusions 4

Served with petit fours