

dinner at the foodworks

7.00pm – 9.30pm Monday – Sunday



I'm proud to be a born and bred Lancastrian, and even more proud that the very best ingredients which make up a great tasting meal can be found on our very own doorstep. The Foodworks is a celebration of the produce and dishes of the Red Rose County. Lancashire has a growing band of dedicated farmers and artisan producers who use skills passed down through generations of families to give us some of the best smoked fish, meats, sausages, cheeses, ice creams and ales. Their craft is a continuous source of inspiration to me, and this menu of predominantly sourced local produce is an acknowledgement of these traditions. If by some small chance there is nothing on the menu that tickles your taste buds, let me know what you fancy and I'll do my best to meet your individual requirement.

Thanks for dining, tuck in and enjoy your meal.

Damien Ng, Head Chef

*Guests on inclusive dinner rates may choose any dishes on the menu, however side dishes and main courses with supplement prices of £3.00 will be charged as extras.

starters

Soup, changing daily and prepared with the finest fresh seasonal ingredients (g) (v)	£4.95
Locally Reared Chicken Liver and Redcurrant Paté (g) apple and plum purée with toasted brioche	£6.95
Shredded Gressingham Duck Spring Roll sweet chilli and coriander dip	£6.95
"Twice Baked" Lancashire Cheese and Broccoli Soufflé (v) landcress and beetroot vinaigrette	£6.95
Port of Lancaster Kiln Smoked Salmon (g) cherry tomato, balsamic and red onion salad with lemon mayonnaise	£6.95
Citrus Marinated Shell off Tiger Prawns lemon and lime spiced butter and micro herbs	£7.25
Pan Fried Cumbrian Pigeon Breast (g) parsley mash and pancetta jus	£6.95
Grilled Goat's Cheese Crottin (v) (g) crunchy radish, fig and walnut salad	£6.95
A Taste of "Lancaster Smoke House" Platter smoked meat, fish and cheese with olives and chunky bread	for one person £7.95 for two people to share £14.95

side dishes

Broccoli	£3.00
Cauliflower Cheese	£3.00
Steamed Baby Potatoes with Herb Butter	£3.00
House Salad	£3.00
Fat Chips	£3.00
Selection of Baby Buttered Vegetables	£3.25

main courses

Pan Fried Cumbrian Calf's Liver (g) colcannon mash, smoked bacon and red wine sauce	£16.50
Locally Reared Pork Fillet Stuffed With Apple and Black Pudding creamed mash, apple and calvados jus	£16.95
Pan Fried Loch Duart Salmon Supreme (g) minted crushed peas, crispy potatoes, tomato and crayfish cream sauce	£16.25
"Swarbrick's" of Garstang Corn-fed Chicken Breast (g) sautéed chorizo, green beans, parmentier potatoes and chorizo cream sauce	£15.95
Pumpkin, Spinach and Lancashire Cheese Tart (v) rocket leaves and red onion marmalade	£13.95
Cumbrian Fell Bred Venison Steak (g) noisette potatoes, savoy cabbage and berry jus	£17.50
21-Day aged Sirloin Steak (g) *£3.00 8oz locally reared beef, chunky chips, portobello mushrooms and cherry vine tomatoes choice of brandy flavoured diane or pepper sauce	£22.95
Grilled Seabass Fillet and Herb Crushed Potatoes (g) herb infused cherry tomato and onion salsa	£17.95
Autumn Vegetable and Mixed Bean Casserole (v) (g) garlic and herb buttered new potatoes and mange tout	£13.95

dessert

Warm Almond Sponge Tart spiced plum compote	£6.25
"Cool Cow" Organic Milk Dairy Ice Cream Selection (g) choose from chocolate, vanilla and strawberry flavours	£5.75
Bread and Butter Pudding baileys and vanilla anglaise	£6.25
White Chocolate and Blackberry Cheesecake blackberry coulis	£6.25
Chocolate Sticky Toffee Pudding chocolate toffee sauce and clotted cream	£6.25
Iced Banana Parfait fruit coulis and pistachio nuts	£6.25
Caramelised Hot Apple Tart butterscotch sauce and vanilla ice cream	£6.25
"Foodworks" Pancake "cool cow" vanilla ice cream and berry compote	£6.00
A selection of the finest local cheeses banana and walnut loaf, celery, grapes, tomato chutney and oatcakes	£8.00
Freshly Ground Coffee and "Romneys of Kendal" fudge	£3.65

(g) Is suitable for a gluten free diet.

(v) Is suitable for a vegetarian diet.

Please note that some dishes can also be prepared for a gluten free diet; please check with one of our team if required.

Whilst every effort is taken to prevent nut cross contamination, our kitchen is not a nut free environment. Please be aware some items on the menu may contain small bones.

Prices are inclusive of service and VAT charged at the current rate. Gratuities are at your discretion.

