

dinner at the foodworks

7.00pm – 9.30pm Monday - Thursday 6.30pm - 9.30pm Friday - Sunday



Being Lancashire born and bred, I am passionate about celebrating the great produce and dishes of the Red Rose county. I have been working hard to source the very best local suppliers, many of which I'm proud to say are within just a few miles of the Foodworks. It goes without saying, no Lancashire restaurant would be complete without the famous Hot-Pot and this menu includes a new, but still very "traditional" take on

this classic dish. Lancashire has a growing band of dedicated farmers and producers using skills passed down through generations of families to produce some of the best smoked fish, meats, cheeses, ice creams and ales. To me and my brigade of chefs, their hard work is a continuous source of inspiration and this menu of predominately locally sourced produce is a celebration of their traditions.

Colin Gannon. Head Chef.

*Guests on inclusive dinner rates may choose any dishes on the menu, however side dishes and main courses with supplement prices of £2.00 will be charged as extras.

starters

Soup, changing daily and prepared with the finest fresh seasonal ingredients (g) £4.50

Pressing of Ham Hock & Lancashire Black Pudding (g) £5.95
served with cauliflower pickle and mustard flavoured potato salad

"Swarbrick's" Goosnargh Chicken Liver Parfait £5.95
with a fig & orange puree and warmed brioche

Salad of Lancashire Curd Cheese, young leaves & crispy beetroot (g) (v) £5.95

Morecambe Bay Shrimps with a hot mace, garlic & parsley flavoured butter £7.25
and served with a Parmesan scone

Cured Organic Salmon (g) £6.95
with wasabi, citrus fruits & coriander shoots

Smoked Chicken Satay Spring Rolls £6.95
with cucumber and chilli dipping sauce

Baked Crottin Goat's Cheese (v) £6.50
with wholemeal toast, walnut & dill

deli table

Visit to the chef's chilled deli table

starter £6.95
main course £13.95

side dishes

Rocket & Parmesan Salad with Balsamic vinaigrette £2.95

New season's Asparagus with extra virgin olive oil & sea salt £3.50

Jersey Royal Potatoes with minted butter £3.50

House salad with young leaves & tomato £2.25

Fat Chips £2.25

Selection of Spring vegetables £2.95

main courses

Roasted "Pugh's" Suckling Pig (g) £16.50
basted and served in roasting juices with spring vegetables, apple & marjoram

Traditional Lancashire Hot Pot £14.50
packed with root vegetables & served with pickled beetroot

Lobster & Cod Fish Cake £17.95
with slow cooked salmon, pickled ginger salad and bisque cream

Pan fried Lancashire 'free range' Chicken breast £14.95
with vegetable hash brown, curly kale & morel mushrooms

Confit of "Reg Johnson" Duck leg (g) £14.95
with spring onion potato cake, spiced cabbage & a star anise flavoured sauce

Smoked Lancashire Cheese & Leek Tart (v) £12.95
with celeriac coleslaw & young beetroot

Sirloin of Lakeland Beef (g) *£2.00 £20.00
with roasted plum tomatoes, mushrooms and twice cooked chips
served with your choice of a peppercorn or red wine sauce

Line caught Halibut loin (g) £17.95
peas & pancetta with a basil butter sauce and new season's asparagus

Roasted Butternut squash risotto (v) £12.95
"Garstang blue" cheese, crispy sage & hazelnut oil

dessert

Lancashire organic milk dairy ice cream selection (g) £5.25
Choose from Vanilla, Chocolate, Strawberry or Raspberry flavours

A light bitter Chocolate Mousse (g) £6.00
with fruit & pistachio nut crumble

Burnt Cambridge Crème £6.00
served with traditional shortbread

Steamed Treacle Pudding £6.00
with a white chocolate parfait

Tiramisu with chocolate sauce, amaretti biscuits & almonds £6.00

Lime & Mascarpone Cheesecake £6.00
with sesame flavoured brandy snaps and orange & basil infused fruit salad

Lemon & Crème Fraîche Creams (g) £6.00
with a selection of berries & fresh mint

A selection of the finest local cheeses £7.95
with banana & walnut loaf, fruit chutney & oat cakes

Coffee and "Romney's of Kendal" fudge £3.25

(g) Is suitable for a gluten free diet.

(v) Is suitable for a vegetarian diet.

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