

lunch at the foodworks

served from 12.30pm - 2.30pm Monday - Friday



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.

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

**“Bless o on us lord wi this gradely stuff, An nudge me when ah’ve ad enough”
A Lancashire “Grace”**

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

from the deli table

Whether you're in a hurry or you just fancy a long lazy lunch, help yourself to our deli table. Using only the best and locally sourced produce, we offer a great selection of hot and cold dishes, including traditional fayre and healthy salad options.

2 Courses £11.50
3 courses £14.50

starters

Soup, changing daily and prepared with the finest fresh seasonal ingredients (g)	£4.50
Pressing of Ham Hock & Lancashire Black Pudding (g) served with cauliflower pickle and mustard flavoured potato salad	£5.95
Cured Organic Salmon (g) with wasabi, citrus fruits & coriander shoots	£6.95
Baked Crottin Goat's Cheese (v) with wholemeal toast, walnut & dill	£6.50

main courses

Pan fried Lancashire 'free range' Chicken breast with vegetable hash brown, curly kale & morel mushrooms	£14.95
Smoked Lancashire Cheese & Leek Tart (v) with celeriac coleslaw & young beetroot	£12.95
Roasted "Pugh's" Suckling Pig (g) basted and served in roasting juices with spring vegetables, apple & marjoram	£16.50
Line caught Halibut loin (g) peas & pancetta with a basil butter sauce and new season's asparagus	£17.95

dessert

Lancashire organic milk dairy ice cream selection (g) Choose from Vanilla, Chocolate, Strawberry or Raspberry flavours	£5.25
A light bitter Chocolate Mousse (g) with fruit & pistachio nut crumble	£6.00
Tiramisu with chocolate sauce, amaretti biscuits & almonds	£6.00
A selection of the finest local cheeses with banana & walnut loaf, fruit chutney & oat cakes	£7.95
Coffee and Romneys 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