

DINNER MENU



to begin...

Soup of the day (g) (v) Freshly baked bread	£7.00	Peach and Hazelnuts (v) (ve) (g) Charred peach, puffed rice, celery, pickled peach puree, baby gem	£8.50
Pan fried mackerel (g) Courgette flower, crab, lemon	£9.00	Heirloom Tomato (v) Goat's cheese, basil	£8.50
Goosnargh duck and orange pressing Crispy duck, spring onion, charred orange, sweet plum dressing	£9.00	Frank Benson's Warm Morecambe Bay shrimps Brioche, lemon and dill	(*£2.00) £10.75
Salmon Tartare Cucumber, garlic royale, tzatziki	£9.00		

to follow...

Beef fillet (*£10.00) £30.00 8oz dry aged beef fillet, garlic & rosemary chips, slow cooked tomato, flat cap mushroom, peppercorn sauce		Pan fried fillet of stone bass Basil gnocchi, seared courgettes, olives, lemon, roast peppers	£19.50
Roast pork fillet £18.50 Braised white cabbage, crispy pork pieces, apple, Parisian potatoes, Calvados sauce		Roast lamb rump (g) £20.00 Ras-el-hanout lamb belly, smoked baba ganoush, tagine style grilled vegetables, crisp Anna potato, preserved lemon lamb sauce	
Truffle brioche (v) £17.00 Old Winchester, peas, broad beans, globe artichokes, Parisian potatoes, poached duck egg and herb butter sauce		Market fish of the day (g) £18.00	
Spiced Moroccan vegetable pie (v) (ve) £17.00 Aubergine puree, crispy aubergine, coriander oil, slow roast tomato, cucumber and mint dressing		Side dishes £3.50 Slow roast garlic and rosemary chips Charred sweetcorn Rocket & parmesan salad Mixed leaf salad Market vegetables	
Ribble valley chicken breast £18.50 Jerk spiced chicken breast, sweetcorn puree, charred corn, braised leg fritter, sweet and sour onions, baby gem and spring onion salad			

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to finish...

Orange blossom crème Brûlée (v) £7.50
Lemon shortbread

Sticky toffee pudding (v) £7.50
Vanilla ice cream, butterscotch sauce

White chocolate tart (v) £7.50
Rose water ice cream

Lemon cheesecake £7.50
Steeped blueberries

Chocolate ganache (v) (ve) £7.50
Pineapple, chilli, coconut sorbet

Strawberry and lime baked Alaska £ 7.50
Strawberry and lime marmalade

Selection of four Great British cheeses (*£2.50) £10.00
Fruit chutney, celery, grapes, an individual taster of white port

(V) = Vegetarian (G) = Gluten Free (VE) = Vegan.

Some dishes may contain nuts, or traces of nuts. To the best of our knowledge, all ingredients are GM free. All prices are inclusive of VAT at the current rate. Game dishes may contain traces of shot. Before ordering please speak to our staff if you have a food intolerance or allergy.