



A La Carte Menu

Served 12~2pm / 6~9pm

To Begin

Roasted Scallop, Light Coconut Curry, Crispy Onions & Coriander (N)

£9.25

Slow Cooked Chicken & Quail Terrine, Pickled Courgette, Chicken Mayonnaise (GF)

£8.95

Goats Curd Mousse, Confit Tomatoes, Pickled Beetroot and Raspberries. Sesame Dressing (V/GF)

£7.95

To Follow

Pork Belly, Garstang Blue Potato Croquette, Rhubarb, Braised Greens.

£18.50

Trout, Fondant Potatoes, Rainbow Chard, Crispy Mussels, Fennel

£17.95

Sweet Potato, Olive Tapenade, Broad Beans, Tomato, Mint, Yoghurt & Pine Nuts (V/GF)

£13.95

Sides

Roast Hispi Cabbage, Brown Butter & Capers

£3.95

Ratte Potatoes, Parsley Butter

£3.95

Rocket & Beer Pickled Onion Salad

£3.95

To Finish

Wignalls Rapeseed Oil Ice Cream, Grapefruit Brioche (V)

£8.95

Burnt Cherries, Mascarpone Mousse, Tonka Bean Ice Cream (V/GF)

£8.95

Honey & Lavender Tart, Buttermilk Sorbet (V)

£8.95

*All items subject to availability. *Some Dishes may contain Nuts. *Please ask a member of staff for assistance if you have any special dietary requirements or known allergens.