

## STARTERS – £7.00

### Crispy Duck

*with shredded vegetables and a plum & hoi sin sauce  
topped with a deep fried 'pancake'*

### Seared Scallops

*plump king scallops served with a pea purée and crispy pancetta  
(£2 Supplement)*

### Hot Smoked Mackerel

*tender fish served with an apple salad*

### Trio of Melon

*cantaloupe, galia & water melons with  
a refreshing gin & tonic sorbet and fruit jelly*

### Ham & Parsley Terrine

*served with 'piccalilli with a twist'*

### Seafood Salad

*smoked mackerel, prawns & smoked salmon  
with a watercress salad*

### Soup of the Day

*with bread rolls made daily in our bakery*

### Lancashire Black Pudding

*blended with grain mustard, wrapped in filo pastry and  
served with an apple & sage chutney*

### Smoked Trout

*on a beetroot & horseradish salad with pickled cucumber*

### Twice Baked Hot Cheese Soufflé

*on marinated plum tomatoes and topped  
with deep fried spinach leaves*

## MAIN COURSES – £16.00

### Breast of Chicken

*wrapped in bacon and served with a thyme jus*

### Fillet of Beef

*served simply & traditionally with grilled tomato & mushrooms OR  
with a duo of sauces; creamy mushroom and red wine & garlic  
(£6 Supplement)*

### Crisp Roast Duckling

*really crispy with sage & onion stuffing and apple sauce*

### Steamed Fillet of Plaice

*with a basil sauce*

### Loin of Venison

*served deliciously pink and tender with a celeriac purée and damson jus,  
topped with green peppercorn butter  
(£6 Supplement)*

### Golden Potato Cakes

*filled with spinach & fenugreek and served with a mango & coriander chutney*

### Roasted Partridge

*with a sweet & savoury stuffing of dates, apples, spices  
and a hint of cinnamon*

### Sea Bass

*poached bass with carrot purée and beurre blanc  
(£2 Supplement)*

### Roast Pheasant

*wrapped in bacon on a bed of root vegetables with a port wine sauce*

All Main Courses are Served with Seasonal Potatoes & Vegetables

## SIDE DISHES AVAILABLE - £2.50

Home Cut Chips

Side Salad

## DESSERTS – £5.00

### Chocolate Cake

*with mint ice cream*

### Fresh Apple Pie

*served as you wish: with fresh cream, whipped cream,  
ice cream, custard or even Lancashire Cheese!*

### Crème Brulée

*served with a shortbread biscuit*

### Sticky Toffee Pudding

*and hot toffee sauce*

### Chocolate & Hazelnut Meringue

*with a praline sauce*

### Coffee and Honeycomb Parfait

*toffee syrup and sprinkled honeycomb*

### Lemon & Mascarpone Tart

*fruit coulis & ice cream*

### Cheese & Biscuits

*selection of local cheeses and fresh fruit  
(£2.50 supplement)*

## COFFEE

*served with homemade petit fours*

|               |       |
|---------------|-------|
| Filter Coffee | £2.50 |
| Cappuccino    | £3.00 |
| Café Latte    | £3.00 |
| Espresso      | £2.75 |