

SAMPLE MENU

A LA CARTE

WHILST YOU WAIT

Lovingly artisan sourdough & Netherend farm butter ^(D,G,V)	3
Marinated Nocellara & Kalamata olives ^(VG)	4

STARTERS

Baked heritage beetroot, pumpkin seeds, whipped tahini & almond tart thin ^(G,VG)	8
Jerusalem artichoke soup, confit & truffle ^(D,G)	9
Seared tea cured salmon, dill, potato & cucumber salad, horseradish cream ^(D)	10
Hazelnut crusted squab pigeon breast, morel boudin Alsace bacon & cabbage ^(D,G,N)	12
Fillet of beef tartare, confit egg yolk, sourdough melba ^(G)	14
<i>Caesar</i> ^(D,G)	8/14
<i>add chicken</i>	6

MAINS

Line caught turbot, champagne & shellfish broth ^(D)	33
Herb crusted cod loin, curried cauliflower, wild mushrooms ^(D,G)	26
Roasted duck breast, confit duck patty, port & lime glazed baby pear ^(D)	28
Sage gnocchi, roast butternut squash, blue cheese ^(G,V,D)	20
Battered fish & chips, mushy peas, tartare sauce ^(G)	17
Salt aged rack of lamb, Dauphinoise potato, lamb jus (for two) ^(D)	75
Goosnargh truffle chicken, celeriac & garlic purée (for two) ^(D,G)	50

SALADS & SIDES

Smoked bacon cabbage ^(D)	4
Triple cooked chips	4
Chantenay carrots ^(D)	4
Mashed potatoes ^(D)	4
Buttered kale ^(D)	4
Tender stem broccoli ^(D)	4.5
Garden leaf	4
Chicory, blue cheese & walnut ^(D,N)	6

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.

Sunday set menu

3 COURSES £29.50

STARTERS

Roast butternut squash soup & crouton ^(D,G)
Poached & smoked salmon ballotine, beetroot, horseradish ^(D)
Game terrine, pine nut, piccalilli & sourdough ^(G)

MAIN COURSES

Roast topside of beef/pork belly with traditional roast garnish * ^(D,G)
Cottage pie ^(D,G)
Mussels, cider & bacon cream, fries ^(D)
Celeriac & black garlic risotto, pickled butternut squash ^(G,V)

DESSERTS

Crème brûlée, shortbread ^(D,G,)
Selection of ice creams & sorbets ^(D)
Lancashire cheese and chutney ^(D,G)

STEAK MENU

FROM THE ROBATA GRILL

Cooked over open fire
Our meat is sourced from local British farmers

Sirloin, 10oz ^(D,G)	30
Ribeye, 10oz ^(D,G)	30
Barnsley chop ^(D,G)	24
Tomahawk, 42oz (for two) ^(D,G)	100
Chateaubriand 20oz (for two) ^(D,G)	75
Beef & bone marrow burger ^(D,G)	15
<i>Add smoked bacon & farmhouse cheddar or avocado & egg</i>	3

SAUCES

Peppercorn ^(D)	3
Béarnaise ^(D)	3
Port & Stilton ^(D)	3

*SUNDAY ROAST AVAILABLE UNTIL 5PM.
V-vegetarian VG-vegan G-gluten D-dairy N-nuts