



TO START

Mushroom Soup <i>Bread</i>	Chicken Liver Parfait <i>Onion Jam, Toast</i>
Thai Fish Cake <i>Pineapple Salsa</i>	Lamb Faggot <i>Crushed Peas</i>
Heritage Tomato Salad <i>Buffalo Mozzarella, Basil Pesto</i>	Gin & Tonic Cured Salmon <i>Smoked Salmon Ballantine, Mango Gel</i>

THE ROASTS

Roast Sirloin of Beef (Served Pink)
Braised Lamb Shoulder
Roast Confit Chicken
All our roasts are served with; Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Gravy and a Yorkshire Pudding

ALTERNATIVELY

Belly Pork
Blue Cheese Croquette, Lyonnaise onions, Cider & Grain Mustard Jus
Pan Fried Stone Bass
Butter Bean, Chorizo and Fennel Cassoulet
Whole Scottish Langoustines
White Wine & Herb Cream Broth, Crusted Bread
Butternut Squash Risotto

HOMEMADE DESSERTS

Rhubarb Bavarois
Poached Rhubarb, Shortbread Biscuit
Sticky Toffee Pudding
Vanilla Ice Cream
Chocolate Torte
Vanilla Ice Cream
Pineapple Upside Down Cake
Shortbread
Peanut Butter & Chocolate Cheesecake

Selection of Northwest Cheeses (£3 Supplement)

One Course: £14.50, Two Courses: £19.00, Three Courses: £23.50