



Hoi Sin Lamb Bao Bun
Pineapple Salsa, Asian Slaw
Smoked Haddock & Leek Rarebit
Staffordshire Oatcake
Pan Fried Chicken Livers
Pancetta, Toasted Crumpet

Heritage Tomato Salad
Chargrilled Vegetables, Buffalo Mozzarella
Seared Scallops - £3 Supplement
Curried Cauliflower, Puy Lentils, Bhaji
Wild Mushrooms on Toast
Poached Egg, Mushroom Hollandaise

TO START

THE ROASTS

Roasted Yorkshire Dale Rump Heart (Served Pink)
Braised Lamb Shoulder
Goosenargh Confit Chicken Breast & Leg
All our roasts are served with; Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Gravy and a Yorkshire Pudding

ALTERNATIVELY

16oz Chateaubriand - £60
Grill Garnish, Dripping Chips – Ideal for 2 To Share
Gnocchi - £12.00
Radicchio, Blue Cheese, Fig
Pan Fried Cod Loin
King Prawn Chowder, Crispy Leeks
28 Day Dry Aged Rare Breed Rib Eye - £5 Supplement
Dripping Chips, Grill Garnish
Spiced Monkfish
Sweet Potato & Butternut Squash Curry, Raita

HOMEMADE DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce, Salted Caramel Ice cream
Chocolate Brownie
Chocolate Sauce, Chocolate Ice Cream
Lemon Posset
Shortbread Biscuit
Autumn Fruit Pie
Custard
Profiteroles
Honeycomb, Caramel Sauce, Salted Caramel Ice Cream
Selection of Northwest Cheeses (£3 Supplement)

One Course: £15.50, Two Courses: £20.50, Three Courses: £25.50