



1 course £15, 2 courses £22 , 3 courses £28

SAMPLE MENU

Starters

Homemade Soup of the Day

Made with fresh market vegetables, served with warm crusty bread

Smoked Salmon

served with a fennel, radish & apple remoulade, baby capers

Pan Seared King Scallops*

Cauliflower Puree, Black Pudding and Apple & Watercress Salad

*£3.00 supplement

Pan Seared Garlic, Herb & Chilli King Prawns*

With Saffron Aioli

*£3.00 supplement

Trio of Melon

Compressed watermelon, galia and cantaloupe, served with fresh summer berries and raspberry gel

Chicken & Black Pudding Terrine

Tomato chutney, toasted brioche and watercress salad

Wild Mushroom Crostini

Sauté wild mushrooms finished in a garlic cream sauce and griddled bread

Main Courses

Pan roasted breast of Goosnargh Chicken

Fondant potato, wild mushrooms and chorizo sauce, charred tenderstem broccoli, baby carrots

Roast Rump of Lamb

Roast potatoes, tenderstem broccoli, fine beans, rosemary jus

Pan roasted Fillet of Salmon

cauliflower puree, Parmentier potatoes, tomato chilli salsa and green beans

Roast topside of Beef

Yorkshire pudding, roast root vegetables, roast potatoes, carrot puree, green vegetables and red wine gravy

Wild Mushroom and Truffle Risotto

Crispy kale & parmesan crisps

Medallions of Beef fillet*

Two 4oz beef fillet medallions, Pomme Anna, peppercorn sauce, vine cherry tomatoes & wild mushrooms



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*£10 supplement

Desserts

Sticky Toffee Pudding

Butterscotch sauce and clotted cream ice cream

Lemon Tart

Crisp meringue, fresh berries, pistachio ice cream

White Chocolate Torte

Textures of raspberry, rum chocolate sauce

Warm chocolate brownie

Chocolate ice cream and coconut ice cream

Selection of Longridge Ice Creams

Selection of Lancashire Cheese*

grapes, date & ale chutney, artisan biscuits

*£5.00 supplement