



Sample Sunday Lunch Menu

2 Courses £20, 3 Courses £26

Starters

Cantaloupe and Galia Melon with fresh wild berries, mango coulis

Pan Fried Wild Mushrooms, garlic and cream sauce, toasted soda bread.

Ham Hock, Parsley & Grain Mustard Terrine, date & ale chutney, crisp breads.

Soup of the Day, warm baked bread.

Smoked Salmon, baby capers, rocket salad, toasted croutes.

Main Courses

Roast Loin of Pork, roast potatoes, seasonal vegetables, caramelized apple, roast gravy

Pan Roast Breast of Chicken, fondant potato, wild mushroom and chorizo cream, charred tender stem broccoli, baby carrots.

Beetroot, Spinach and Goats Cheese Risotto, Crispy Kale & Parmesan Crisps.

Pan Fried Fillet of Cod, charred Pak Choi, wild Mushroom puree, lemon pesto dressing, Parmentier potatoes, roast baby carrots.

Roast Topside of Beef, Yorkshire pudding, roast gravy, seasonal vegetables and potatoes

Desserts

Sticky Toffee Pudding, Butterscotch sauce, clotted cream ice cream.

Lemon Tart, crisp meringue, fresh berries, Pistachio ice cream.

Dark Chocolate delice and honeycomb ice cream.

Selection of Longridge Ice Creams.

Trio of Local Lancashire Cheese, date & ale chutney, artisan biscuits.