## STARTERS

Freshly Baked Bread (V) 3.50
Cold pressed rapeseed oil and watercress pesto
Pressing of Ham Hock
Shorrock's Lancashire cheddar \& leek croquettes, smoked sweetcorn relish \& roasted pistachio

Ashlynne Goats' Cheese
\& Black Truffle Panna Cotta
Glazed figs, paprika honeycomb, hazelnut vinaigrette and focaccia croutes
Crispy Tempura King Prawns
Romesco sauce, avocado, lime \& coriander
Rosemary Focaccia

Bury Black Pudding Scotch Egg

Served with English butter and a warm bread roll
MAIN COURSE

Herb Crusted Hake Supreme

Curried chickpea \& red pepper, creamed cavolo nero and spinach with buttered shrimp
Seared Goosnargh Duck Breast
Confit leg fritter, celeriac, barbequed corn, magret \& blackberry reduction
Slow Braised Lamb Shoulder
Spring vegetables, watercress gremolata, wild garlic mash, lamb sauce \& pancetta
Aubergine \& Paneer Polpettes11.95

Orzo pasta, romesco, baby gem lettuce and a crispy poached egg

Baked Courgettes
Garlic spinach, plum tomato, aged feta
\& burrata, pepper stew \& sweet potato
Available as a vegan option

## Roasted Chicken Breast

Lemon \& oregano, crispy thigh, butter potato
fondant, grilled asparagus, baby leeks \& chicken jus

THE GRILL


All our meats are chargrilled and served with a confit tomato, baked mushroom, watercress \& skinny fries

| Beef Premium Rump Steak | 16.95 |
| :--- | :--- |
| Beef Rib-Eye | 22.95 |
| Beef Sirloin | 22.90 |
| Lamb Barnsley Chop | 15.95 |



## DINNER MENU

