



Evening Menu



2 Courses - £30 / 3 Courses - £35



STARTERS

Mackerel & Whitby crab, pickled cucumber, Granny Smith apple sorrel & sourdough crutons

Butternut squash soup, crispy onions, chives & dock pudding

Yellison Farm goat's cheese & pickled watermelon salad, beetroot, orange, candied walnuts & figs

Bury Black Pudding, wood pigeon & Todmorden dried ham Scotch egg



MAIN COURSES

North Sea Halibut, Masala spiced pumpkin, saag aloo, tandoori onions & purple sprouting broccoli

Herb fed chicken, confit potato, peas, broad beans, Gem lettuce & butter sauce

Homemade Wellington of Lee Horsley's fillet beef, mushroom duxelle, dried Calderdale ham, baby carrots

Hasselback potatoes & truffled Maderia sauce.

Soft garden herbs & watercress risotto, crispy artichokes, nettle pesto & chestnut purée

Tomahawk Steak for two (Ribeye on the bone), traditional garnish, tomatoes, mushrooms

& triple cooked chips (£20 Supplement)



DESSERTS

Sugar-glazed creamy Rice Pudding & caramelised peaches

Homemade sticky toffee pudding, miso salted caramel sauce & vanilla ice cream

White chocolate & marshmallow parfait, dried raspberries and raspberry coulis

Garstang Blue, homemade 'Eccles' cakes, Apple & Grape gel