



# Evening Menu

2 Courses - £30 / 3 Courses - £35



## STARTERS

Roasted king scallop, cured salmon & pineapple tartar, romesco sauce

Soup of the day, crispy onion, warm bread and butter (V, VE available)

Slow cooked brisket, duxelle, creamed potato & beef fat panko

Sweet French toast, celeriac & ham rémoulade, raisin purée



## MAIN COURSES

"RTH fillet beef Rossini"

chicken liver pate, triple cooked chips, wild mushrooms & truffle maderia sauce

Pan roasted salmon fillet, Koffman cabbage, parmentier potatoes & lobster foam

Pork cutlet, hasselback potatoes, granny smith apple & steak garnish

Pumpkin gnocchi, crispy onion, Yorkshire blue cheese & honey (VE Available)



## DESSERTS

Sticky toffee pudding, vanilla bean ice cream & salted caramel sauce (V)

Garstang Blue, homemade 'Eccles' cake & artisan crackers (V)

Raspberry & vanilla Creme brulee & brandy snap (V)

Pistachio pavlova, Sicilian lemon curd, macerated stawberries (V)