

Dinner Menu
Saturday

2 Courses £23.50

Starters

Broccoli & Pancetta Soup

Goats Cheese Fritters
Red Onion Marmalade, Balsamic Dressing

Chicken Liver Pate
Warm Ciabatta, Red Wine Syrup

Warm Ham Hock & Black Pudding Ballontine
Crispy Quails Egg, Wholegrain Mustard Dressing

Crab & Salmon Fishcakes
Pea Shoots, Sweet Chilli Sauce

Main Course

Pan Fried Fillet of Scottish Salmon
Crushed New Potatoes, Crispy Kale, Lemon & Herb Butter

Pan Roast Breast of Goosnargh Chicken
Sautéed Potatoes, Pancetta & White Wine Cream

Parma Ham Wrapped "Tenderloin" of "Yorkshire Middle White" Pork
Mash, Apple & Sage Sauce

Goats Cheese, Sun Dried Tomato & Spinach Pappardelle, Herb Oil

Roast Breast of Goosnargh Duck
Boulangere Potatoes, Orange & Grand Marnier Sauce
(£3.00 Supplement)

We have a full list of Allergens which are in each dish
(Available on Request)