

MAIN COURSE

Roast Fillet of Wild Sea Bass, Ragout of Jerusalem Artichoke, Girolle and

Cavolo Nero, Vanilla Foam

Monkfish Roast with Pancetta and Thyme, Red Wine Reduction

Fish of The Day ~ Market Price

Acorn Squash Risotto dusted with Parmesan and Lemon

£15.50

Honey Roast Goosnargh Duck with Griottine Cherries, Pomegranate Reduction

Sautéed Calves Liver with Sage, Caramelized Onions, Balsamic Sauce

Slow Cooked Shank of Holker Hall Salt Marsh Lamb, Caramelized Garlic and Rosemary

Roast Aged Cheshire Charolais Fillet of Beef, Braised Oxtail Mash, Confit Mushroom

Burgundy "Five Hour" Sauce

£4.00 Supplement

All Priced at £18.50

All prices are inclusive of 17.5% VAT