



## WHILE YOU WAIT

<sup>GF</sup> Selection of Home-Made Bread | £4

Honey Glazed Chorizo | £4

<sup>GF</sup> Marinated Olives | £3.5

## STARTERS

<sup>GF</sup> Roquefort Salad | pear, walnuts, balsamic glaze, baby gem | £8

Mackerel Sandwich | smoked mackerel, dill mayonnaise, pickled fennel | £8

<sup>GF</sup> Pea Velouté (v) | mint cream, smoked cheddar toast | £7

<sup>GF</sup> Glazed Duck Breast | roasted celeriac purée, beetroot, duck leg | £8

## MAINS

<sup>GF</sup> Dry Aged Sirloin of Beef | potato purée, celeriac fondant, tenderstem broccoli, roasted parsnips, mustard sauce | £21

<sup>GF</sup> Pan-Fried Salmon | asparagus, crushed potatoes, horseradish cream, spinach, capers | £18

Pork Fillet | potato pancakes, mushroom medley, whisky cream | £18

<sup>GF</sup> Loin of Lamb | dauphinois, peas, mint, mushrooms, pickled onions | £19

<sup>GF</sup> Leek & Haddock Risotto | crispy egg, parmesan | £17  
(v) vegetarian option available

## SIDES

<sup>GF</sup> Buttered Vegetables | £3.5

Truffle & Parmesan Fries | £4

## DESSERTS & CHEESE

<sup>GF</sup> Cheese Selection | £8

Garstang Blue, Kidderton Ash, Petit Reblochon de Savoie

<sup>GF</sup> Vanilla Crème Brûlée (v) | £6

Banana Mousse (v) | doughnut | £6

Dark Chocolate Millionaire's Tart (v) | hazelnut, orange, salted caramel | £6