

Starters	<p><b>Soup du Jour</b> rosemary &amp; garlic focaccia bread with Lancashire butter (dfa) (gfa) (vea) (n)</p> <p><b>Chicken Liver &amp; Armangac Pâté</b> Cheetall Farm apple cider sauce ketchup &amp; toasted focaccia (gfa)</p> <p><b>Eaved Hall Farm Pork Shoulder Fritter</b> pickled vegetable salad, hens egg &amp; mustard mayonnaise (gfa) (dfa)</p> <p><b>Twice Baked Soufflé Suisse</b> mature cheddar cheese, caramelised onion &amp; hazelnut salad (v) (n)</p> <p><b>Classic Moules Marinière</b> garlic, shallots, white wine cream, lemon &amp; parsley with warm garlic focaccia (gfa)</p>
Mains	<p><b>Treacle Roast Ribble Valley Rump</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa)</p> <p><b>Pot Roasted Local Venison Haunch</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa)</p> <p><b>Herb Roasted Lancashire Chicken</b> duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding &amp; red wine gravy (gfa)</p> <p><b>Fish du Jour</b> crushed new potatoes, scorched tenderstem &amp; langoustine bisque (gf)</p> <p><b>Jerusalem Artichoke &amp; Pearl Barley Risotto</b> woodland mushrooms, chestnuts, fresh winter truffle &amp; parmesan (v) (n) (vea) (dfa)</p>
Sides	<p><b>Smoked Maple Syrup &amp; Chilli Glazed Carrots</b> £7.25 (gf) (v) (ve)</p> <p><b>Seasonal Vegetables</b> in allotment herb butter £6.25 (gf) (v) (ve)</p> <p><b>Extra Duck Fat Roasties</b> £5</p> <p><b>Sea Salt Fries</b> £6 (gf) (df) (ve)</p> <p><b>Extra Yorkshire Pudding</b> with pomme puree &amp; red wine gravy £5</p> <p><b>Extra Gravy</b> Just ask – <i>this is Lancashire after all!</i></p>
Desserts	<p><b>Salted Caramel Sundae</b> hazelnut ice cream, brownie, chocolate sauce &amp; vanilla chantilly (v) (n)</p> <p><b>Poire Belle Hélène</b> poached comice pear, chocolate cremeux, nut praline &amp; pear sorbet (n) (ve) (v) (dfa) (gf)</p> <p><b>Spiced Ginger Parkin</b> Roasted plum compote, butterscotch sauce &amp; clotted cream (v)</p> <p><b>British &amp; Continental Cheese Board</b> pickled grapes, crackers, Toms bread &amp; condiments</p> <p><b>Passionfruit Cheesecake</b> strawberry sorbet &amp; strawberry gel (gf)</p>

v – vegetarian | ve – vegan | vea – vegan available | gf – gluten free | gfa – gluten free available | n – contains nuts | df – dairy free | dfa – dairy free available | pn – contains peanuts | s - may contain shot

Please inform us if anyone in your party has a food allergy / intolerance upon ordering. Please let it be known that allergenic ingredients are present in our kitchen. We are unable to ensure that any dish can be made 100% allergen free. Fish may contain bone. A discretionary 10% service charge will be added to your bill.