

Sunday Lunch 12pm – 4pm 2 Courses £34 | 3 Courses £40

Starters

Soup du Jour rosemary & garlic focaccia bread with Lancashire butter (dfa) (gfa) (vea) (n)

Chicken Liver & Armangac Pâté Cheetall Farm apple cider sauce ketchup & toasted focaccia (gfa)

Spiced Venison & Chorizo Fritter pea puree, pickled peppers, hens egg & chorizo oil

Twice Baked Soufflé Suisse mature cheddar cheese, caramelised onion & hazelnut salad (v) (n)

Korean Spiced Salmon & Cod Fishcake pickled heritage carrot salad, kimchi ketchup & lime mayonnaise (gf) (df)

Mains

Treacle Roast Ribble Valley Rump duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Loin of Lancashire Pork duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Herb Roasted Lancashire Chicken duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa)

Fish du Jour crushed new potatoes, scorched tenderstem & langoustine bisque (gf)

BBQ Spiced Crapaudine Beetroot sweet potato wedges, scorched tenderstem, beetroot & black garlic salsa (v) (ve) (df) (gf)

Sides

Smoked Maple Syrup & Chilli Glazed Carrots £7.25 (gf) (v) (ve)

Seasonal Vegetables in allotment herb butter £6.25 (gf) (v) (ve)

Extra Duck Fat Roasties £5

Sea Salt Fries £6 (gf) (df) (ve)

Extra Yorkshire Pudding with pomme puree & red wine gravy £5

Extra Gravy Just ask – this is Lancashire after all!

Desserts

Classic Crème Brûlée raspberry sorbet & macaron (gf) (n)

Hot Chocolate Fondant cherry compote, mascarpone & coffee ice cream (v) (gf)

Spiced Ginger Parkin Yorkshire rhubarb & ginger compote, butterscotch, clotted cream (v)

British & Continental Cheese Board pickled grapes, crackers, Toms bread & condiments

Warm Chocolate Brownie rose gelato, raspberries & chocolate soil (v)