

## Sunday Lunch 12pm – 4pm 2 Courses £36 | 3 Courses £42

Starters

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

Chicken Liver & Cointreau 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)

Scorched Sea Bass Salad sesame kimchi ketchup, pickled carrot & lime mayonnaise

Mains

**Treacle Roast Ribble Valley Rump** 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)

**Pot Roasted Leg of Bowland Lamb** duck fat roasties, buttered greens, pomme purée, confit carrot, Yorkshire pudding & red wine gravy (gfa) **£5 surcharge** 

Fish du Jour herb crushed potatoes, braised fennel, saffron & tomato fish sauce (gfa)

**Confit Kimchi Cabbage** crispy onions & potatoes, black garlic ketchup, Ajo blanco sauce (v) (ve) (df) (gfa) (n)

Sides

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

Grilled Tenderstem with cafe de paris butter £6.50 (gf) (v)

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)

Pistachio Crème sable biscuit, raspberry gel & raspberry sorbet (v) (ve) (dfa) (gf) (n)

**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)