

BOXING DAY MENU

TOMATO + TARRAGON SOUP (VEGAN)

WARM BREAD – CHIVE BUTTER

GIN CURED SALMON (F,M,G,SO2)

BEETROOT – LILLIPUT CAPERS – HORSERADISH CRÈME FRAICHE – SOURDOUGH
(F,M,G,SO2)

GOOSNARGH DUCK LIVER PARFAIT (N,M,G,E)

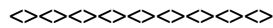
HOMEMADE BRIOCHE – PISTACHIO CRUMB– PEAR COMPOTE

WHIPPED HOMEMADE RICOTTA (M,N,G)

BLACK QUINOA – PICKLED WALNUTS – CROSTINI – WATERCRESS

WILD MUSHROOM RISOTTO (VEGAN)

ARBORIO RICE – TRUFFLE – GARDEN PEAS



VEGAN BLACK PUDDING (G, SO2)

MARMITE POTATOES – SEASONAL GREENS – HOMEMADE BROWN SAUCE

BALLOTINE OF GOOSNARGH TURKEY (N,G,M,C,SO2)

APRICOT + CHESTNUTS – ROASTIES –TRIMMINGS – WINTER VEG – PAN JUICES

PAN FRIED SEA BASS FILLET (F,C)

BRAISED LENTILS, CELERIAC + WILD MUSHROOMS – YUZU – TARRAGON INFUSION

SLOW BRAISED LANCASHIRE STEAK + KIDNEY PIE (SO2, G, C, M, E)

HAND CUT CHIPS – GARDEN GREENS
(SO2, G, C, M, E)

PAN ROASTED LOCH DUART SALMON (SO2, G, C, M, F, E)

MINI FISH PIE – SAMPHIRE – CAPERS

LANCASHIRE SAUCE BEEF BURGER (G, E, MU, M, SO2)

ONION RINGS – FRIES – PICKLES
LANCASHIRE CHEESE – DIJON MAYO

BEER BATTERED HADDOCK FILLET (F, G, E, MU, M,SO2)

MINTED MUSHY PEAS – DRIPPING CHIPS – TARTARE SAUCE

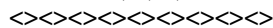
AWARD WINNING “DOUBLE BOMBER” CHEESE PIE (VEGETARIAN)

HAND CUT CHIPS

(PLEASE ALLOW 25 MINS)

P.S: YOU CAN TASTE THE MUSTARD

(MU, G, M, E)



BOOZY CHRISTMAS PUDDING (E,G,M,N)

BRANDY SAUCE

CHOCOLATE + ORANGE DELICE (G,M,E)

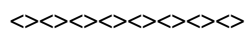
ORANGE CURD– MARMALADE ICE CREAM

COCONUT RICE PUDDING (VEGAN)

RUM + CRANBERRY JAM

FESTIVE CHEESE SELECTION (G,M,N, C,SO2)

CRACKERS – CHUTNEY – TRACKLEMENTS



£23.95 2 COURSES

£27.95 3 COURSES

ALLERGEN QUESTIONS? PLEASE LET US KNOW.