

MOTHER'S DAY 2019

PLUM TOMATO + LANCASHIRE BOMB SOUP
HOMEMADE ROSEMARY FOCACCIA

SRIRACHA KING PRAWN TIAN
TARRAGON MARIE ROSE, BLOODY MARY JELLY, CUCUMBER KETCHUP

CRISPY SPICED HEATHER-FED LAMB BELLY
BABY SPINACH, SUMAC, SAFFRON YOGHURT, AUBERGINE CAVIAR

SMOKED WINCHESTER CUSTARD
GRILLED ARTICHOKES, HENDERSON'S RELISH JELLY

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ROAST SIRLOIN OF LANCASHIRE BEEF + YORKSHIRE PUDDING
GOOSNARGH DUCK FAT POTATOES, BUTTERED GREENS, PAN JUICE GRAVY

SLOW COOKED HELMSHORE LAMB RUMP
CREAMED POTATOES, SQUASH PUREE, RED CURRANT + MINT SAUCE

PAN FRIED FILLET OF SEA BREAM
HANDMADE TARRAGON GNOCCHI, SALMON CAVIAR. BABY VEGETABLES, CHAMPAGNE +
SEAFOOD VELOUTÉ

CHARRED MISO + SOY PAK CHOI
TAHINI MAYONNAISE, NEW POTATOES, SPICED DUKKHA

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DOUBLE DATE SPONGE PUDDING
EARL GRAY STEEPED PRUNES, CRÈME FRAICHE ICE CREAM

DARK CHOCOLATE TORTE
BLOOD ORANGE GEL, CHOCOLATE SOIL, MARMALADE ICE CREAM

'LEMON + MERINGUE'
EAGLE + CHILD LEMON CURD, ITALIAN MERINGUE, FLAVOURS OF RASPBERRY

A TASTING OF NORTHERN CHEESES
TRACKLEMENTS, CRACKERS + GRAPES

3 COURSES £26.95

FOOD SERVED FROM NOON UNTIL 7.30PM
BOOKING IS ESSENTIAL- LAST SITTING 7.15PM

VEGAN OPTIONS AVAILABLE, PLEASE LET US KNOW WHEN BOOKING

AVAILABILITY WITHOUT BOOKING IN THE BAR AREA, AS THESE TABLES ARE NOT RESERVED.
IF YOU WISH TO TURN UP AND WAIT, IT IS USUALLY AROUND 30 MINS MAX BUT MAY VARY!