

RUSTIC HOMEMADE BREAD BOARD... TO SHARE AS YOU WAIT
MARINATED OLIVES – SUN BLUSHED TOMATOES – LANCASHIRE SAUCE HUMMUS
EXTRA VIRGIN OLIVE OIL – BALSAMIC VINEGAR
(M, G, LU, SES, N, SO2)
£5.95

STARTERS

BRAISED OX CHEEK DUMPLINGS
BLACK TRUFFLE – DASHI BROTH – BROWN SHRIMP
(C, M, G, CR, SO2)
£8.95

BOMBAY SAPPHIRE CURED SALMON
SODA BREAD – DILL MAYONNAISE – PICKLED LIME – TONIC GEL
(E, F, M, SO2, G, MU)
£8.95

CREAMED MUSHROOMS ON TOAST
GARLIC – PARSLEY – BALSAMIC REDUCTION – CRISPY PANCETTA – TOASTED SOURDOUGH
(SO2, M, G)
£6.95

CONFIT GOOSNARGH DUCK LEG
HONEY VINAIGRETTE – ORANGE – GRAPEFRUIT – LAMB'S LEAF
PICKLED MUSTARD SEEDS
(SO2, M, MU)
£8.95

MAIN COURSES

DRY AGED LANCASHIRE SIRLOIN STEAK
HORSERADISH + ONION GEL – KALE – CHARRED SHALLOTS – PORT JUS
CAULIFLOWER GRATIN
(M, SO2, C, G)
£24.95

BAKED SALT COD LOIN
CHORIZO + CHICKPEA CAZUELA – BLOOD ORANGE – BABY SPINACH – SAFFRON
(F, G, M, C)
£18.95

SLOW COOKED LEG OF BOWLAND VENISON
BRAISED RED CABBAGE – CHAMP POTATO – VICHY CARROTS
PICKLED DATE PUREE
(C, M, SO2, G)
£18.95

EAGLE + CHILD THAI GREEN SEAFOOD CURRY
MARINATED KING PRAWNS – LOCH DUART SALMON – CONFIT RED CHILLI – JASMINE RICE –
SWEET POTATO
(CR, F, M)
£18.95

SIDES

TENDERSTEM BROCCOLI + SMOKED ALMONDS / WILD MUSHROOM, PEAS + TRUFFLE
HAND CUT DRIPPING CHIPS / SKIN-ON SKINNY FRIES / ONION RINGS
£3.95 EACH

BREAD + BUTTER / MUSHY PEAS /
RED WINE SAUCE
£2.50 EACH

WHEN ORDERING PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES SO WE CAN ADVISE YOU.