

# S T A R T E R S

Grilled red mullet, thai scented broth, salt & pepper squid

£7.95

Chicken liver & foie gras parfait, apricot and raisin chutney & toasted ginger brioche

£7.95

Roasted scallops, mackerel tartare, pickled cucumber, cherry tomato essence

£10.95

Spring onion risotto, Mrs Kirkhams Lancashire cheese, tomato and parmesan

£7.95

Pigeon breast, Bury black pudding croquettes, celeriac and apple remoulade, pickled golden raisins, honey and whole grain mustard dressing

£8.95

New season Wye Valley English asparagus, slow cooked egg, smoked bacon  
and hollandaise sauce

*(bacon can be omitted for our vegetarian guests)*

£8.95

Confit of organic salmon, pea mousse, horseradish crème fraiche,  
lemon thyme jelly & smoked bacon

£8.95

# M A I N C O U R S E S

Pan fried hake supreme, curried cauliflower purée, potato, parmesan and fenugreek gnocchi, potted shrimp butter

*£16.95*

Grilled fillet of sea trout nicoise, kalamata olive purée & slow cooked egg

*£16.95*

Slow cooked belly of middle white pork , spiced white cabbage and pulses, pickled golden raisins

*£18.95*

Roasted poussin, croquettes of the legs, wild mushroom macaroni, new season Wye valley English asparagus & lemon sabayon

*£18.95*

Slow cooked rump of lamb, minted crushed peas and purée, roasted jersey royals and lamb jus gras

*£19.95*

28 day aged sirloin steak, dauphinoise potato, flat mushrooms, spinach & garlic, roasted shallot, red wine sauce

*£19.95*

Spiced potato cakes, curried chick peas, saffron pilaf rice, onion fritters, cucumber & mint yoghurt

*£14.95*

# S I D E D I S H E S

Mashed potato   Sauté potatoes with parsley & garlic   Seasonal greens   Fat chips

All side dishes £3.50

# D E S S E R T S

Chocolate, mango and passion fruit delice, butter caramel ice cream, passion fruit foam

£6.95

Pistachio crème brulee, chocolate brownie, warm chocolate fudge sauce

£6.95

Strawberry pavlova, English strawberries with basil & mint,  
strawberry sorbet and vanilla ice cream

£6.95

Passion fruit mousse and spiced pineapple, mango puree, coconut sorbet and candied  
coconut

£6.95

Yoghurt & buttermilk panna cotta, summer berry jelly and compote,  
hot vanilla doughnuts

£6.95

A selection of English & French cheeses from the cheese board chosen by Peter Paprill the  
cheese detective, seasonal chutney, walnut & raisin bread

*Choice of 7 for £9.95*

*or*

*Full board selection for £14.95*

*The 1968 Krohn Port (£8.95) is the perfect partner here*

*Finish meal with a digestif cocktail from the bar £8.95*

## *The Armagnac One*

*Rich Bas Armagnac with sticky sweet sherry*

## *The Cognac One*

*Grande Champagne cognac with gingerbread and vanilla*

## *The Whiskey One*

*Fruity bourbon with luxurious almond liqueur*

## *The Rum One*

*Bajan rum with figs, espresso and oloroso sherry*

## *The Damson Espresso Martini*

*guaranteed to focus the senses.*