

STARTERS:

Mushroom Soup, Thyme Chantilly	5.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Hot Smoked Salmon Blini, Horseradish, Caviar	8.50
Pork Terrine, Damson Chutney, Toasted Cinnamon Sourdough	8.95
Stornoway Black Pudding, Crispy Hen's Egg, Bubble & Squeak	8.50

LUNCH:

Pan Fried Scottish Cod Loin, Mussels, Leek, Pancetta, Creamed Potatoes	17.95
Pan Roasted Chicken Breast, Pak Choi, Goats Cheese Ravioli, Oyster Mushrooms	18.95
Smoked Haddock, Creamed potatoes, Grain Mustard Sauce, Poached Egg	12.95
8oz Sirloin Steak, Chips, Tomato, Mushroom, Peppercorn Sauce	23.95
Traditional Beer Battered Haddock, Chips & Garden Peas	13.50
Honey Roasted Root Vegetables, Crispy Goats Cheese	13.95
Beef Fillet Medallions, Rosti Potato, Tenderstem Broccoli, Pink Peppercorn Sauce	18.50

SIDES:

Beef Dripping Chips	3.95
Truffle & Parmesan Fries	5.95
Damson Glazed Beetroot	3.95
Seasonal Greens	3.95
Lovingly Artisan Bread, Cumbrian Rapeseed Oil, 12 Year Old Modena Balsamic	2.50

SANDWICHES:

Open Beef Sandwich, Horseradish	7.50
Smoked Salmon & Avocado	8.50

DESSERTS:

Raspberry Soufflé, Vanilla Ice Cream (<i>approx. 15 minute wait</i>)	7.95
Apple Frangipane Tart, Vanilla Ice Cream	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Chocolate Gateaux Opera Cake	7.95
Classic Lemon Tart, Damson Sorbet	7.95
Crème Brulee, Lavender Shortbread, Raspberries	7.95

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES
Please note a 10% discretionary service charge is added to tables of 8 and over.