

## SAMPLE MENU

### STARTERS:

---

Roasted Tomato Soup, Pesto, Croutons	5.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Hot Smoked Salmon Blini, Horseradish, Caviar	8.50
Ham Hock 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, Almonds, Capers, Shrimps, Creamed Potatoes	17.95
Smoked Haddock, Creamed potatoes, Grain Mustard Sauce, Poached Egg	12.95
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
Pan Fried Seabass & Scallops, Confit Tomato, Vegetable Vermicelli, Parsley Puree	23.95
Guinea Fowl Breast, Jersey Royals, Wild Mushroom, Truffe 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, Rapeseed Oil, 12 Year Old Modena Balsamic	2.50

### SANDWICHES:

---

Open Beef Sandwich, Horseradish	7.50
Smoked Salmon & Avocado	8.50

### SALAD:

---

Chicken Salad, Tarragon Mayonnaise, Grapes, Crispy Bacon	13.50
Punchbowl Ploughman's lunch	12.50

### DESSERTS:

---

Banana & Passion Fruit Soufflé, Vanilla Ice Cream ( <i>approx. 15 minute wait</i> )	7.95
Apple Frangipane Tart, Vanilla Ice Cream ( <i>approx.. 15 minute wait</i> )	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Chocolate & Raspberry Mousse, Raspberry Ripple Ice Cream	7.95
Classic Lemon Tart, Damson Sorbet	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.*