

FATHER'S DAY

.....
SUNDAY 18th JUNE. THREE COURSE £25.00
AVAILABLE FROM 12NOON - 9.00PM
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APPETIZERS

served with fresh bread & butter

BUTTERNUT SQUASH, CARROT & ROSEMARY SOUP
fresh bread & butter (v)

WILD MUSHROOM FRICASSEE
cream & garlic bread (v)

HAM HOCK TERRINE
homemade piccalilli (gfo)

HALF KILO MUSSELS
white wine, cream, garlic & parsley (gfo)

MAIN COURSES

LOCALLY REARED PORK LOIN
yorkshire pudding, duck fat roasties, cauliflower cheese, braised red cabbage, leek & spinach stuffing

TREACLE & THYME ROASTED TOPSIDE OF BEEF
yorkshire pudding, duck fat roasties, cauliflower cheese, honey roasted carrots and leeks

CONFIT DUCK LEG
dauphinoise potato, red cabbage, dark cherry sauce (gf)

PAN-ROASTED CHICKEN BREAST
wild mushroom cream sauce, chateau potatoes & kale (gf)

BATTERED HADDOCK
homemade chips & mushy peas

LANCASHIRE CHEESE & ONION PIE
made with caramelised white onions, homemade chips & dressed salad (v)

WILD MUSHROOM RISOTTO
oyster, shiitake & button mushrooms, sage, gran moravia, truffle oil (v) (gf)

HANDMADE PUDDINGS

CHOCOLATE CARAMEL TART
salted caramel sauce, popcorn ice cream

WHITE CHOCOLATE & PISTACHIO CHEESECAKE
pistachio ice cream, chocolate sauce

GOLDEN SYRUP SPONGE
vanilla custard

VANILLA PANNA COTTA
passionfruit coulis (gf)