



DINNER MENU

Starters

Tomato and Wild Garlic Veloute
Garlic Oil

Mackerel Tartare
Shallot Puree,
Horseradish Dust, Cauliflower

Pan Seared Scallops
Confit Chicken Wings,
Chicken Jus

Salmon Gravavlax
Coconut, Pomegranate,
Crispy Ginger, Harissa,
Raspberry Gel

Wild Mushrooms
Broad Bean Crostini, Garlic Puree,
Cured Egg Yolk



Mains

Spring Pea and Cream Cheese Tortellini

Baby Vegetables,
Spinach Puree, Salsa Verde

Cod

Thai Curry Shrimp, Pomme Puree,
Baby Leek, Spinach

Sea Bream

Tender Stem Broccoli,
Celeriac Choucroute,
Red Wine Emulsion, Spinach

Beef Sirloin

Pomme Anna, Heritage Carrots,
Sticky Shin, Swiss Chard,
Rosemary Reduction, Carrot Dust

Lamb

Loin, Pressed Belly,
Pea Puree, Celeriac, Swiss Chard
Apricot Puree, Pea Dust



Desserts

Plum Crumble

Cinnamon Streusel,
Apple Crumb,
Toffee Ice Cream

Chocolate Parfait

Blood Orange Gel,
Popping Candy Crisp,
Blood Orange Sorbet

Strawberry Custard Tart

Citrus Compote,
Mojito Sorbet

Pina Colada Cheesecake

Coconut Crumb, Basil Ice Cream,
Rum compressed Pineapple

British and Continental Cheeses

Garstang Blue, Kidderton Ash, Eden Ivory,

Mrs. Kirkham's Lancashire Crumbly
Served with Condiments, Bread and Crackers

Please ask any member of staff should you wish to enjoy a dessert wine or Port from our selection

Dinner £47.50 per person
Coffee and Petits Fours £4.95 per person
Service charge is at your kind discretion

We take the utmost care to ensure that all reasonable dietary requests are accommodated.
However, due to the nature of our offering we are unable to guarantee 100% allergen free.
Please advise us if you have any dietary requirements.