



Table d'hôte

SAMPLE

Confit Chicken

Hens Egg Yolk, Star Anise, Carrot Puree, Pistachio Crumb & Capers

Smoked Haddock Fishcake

Poached Egg & Watercress Veloute

Soup of the Day

Served with Homemade Bread

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Fish of the day

Chef Accompaniments

Braised Herdwick Lamb

Ribble Farm Red Cabbage, Roast Garlic, Potato & Artichokes

Old Spot Slow Cooked Pork Belly

Root Vegetables, Mushrooms & Croquette Potato

Chargrilled Sirloin Steak (£5.00 supplement)

Beef Dripping Chips, Tomato, Mushroom, Onion Rings, Peppercorn Sauce

Main Courses are served with Chef's Seasonal Vegetables.

Red meats are served medium/rare, please advise if this is not to your liking

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Egg Custard Tart

Nutmeg Ice Cream

Iced Caramel Parfait

Burnt Orange Syrup, Mascarpone Cream & Orange Salad

White Chocolate & Mirabelle Plum Mousse

Poached Plum

Duo of Local Cheese & Biscuits

Mixed Nuts, Celery, Grapes

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*Freshly Brewed Tea or Coffee & Fondant Mints served in the Lounge Bar
Please advise staff about any dietary requirements before you place your order.*

A Charge of £35.00 per person

Food Allergies & Intolerances: If you have any concerns relating to the allergens detailed below, please speak to our Duty Manager prior to ordering: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soya Beans, Milk, Nuts, Mustard, Sesame, Sulphur Dioxide & Sulphides, Lupin & Molluscs