

Starters

Smoked Chicken & Pistachio Terrine,
Sourdough Toast & Balsamic Tomato Jam

Hay baked Garstang White Cheese Sharer,
Sweet Pickled Red Onion, Garlic Croutes

Beetroot Smoked Salmon, Cucumber Compress,
Drop Scones & Lemon Mascarpone

Roast Carrot & Coriander Soup,
Smoked Chilli Carrot Crisps

Mains

Roast Chicken Breast, Nduja Ravioli, Braised Savoy
Cabbage, Mushroom Cream Sauce

Haddock & Smoked Salmon Roulade, Salt Baked New
Potatoes, Stem Broccoli, Bearnaise Sauce

Garstang White & Leek Pie, Roast Sweet Potato, Red
Current Gravy

Beef Wellington Sharer*

Desserts

Steamed Stem Ginger Pudding

White Chocolate Brûlée,
Blueberry Compote, Hazelnut Biscotti

Green Apple Bavarois, Elderflower Jelly

Cheese Board
Locally Sourced Cheese, Chorley Cake, Crackers, Apple Chutney*

Includes a glass of pink Prosecco

*Surcharge Applicable.
Food Allergies or Intolerances. Our menu is prepared in a kitchen where nuts,
gluten, dairy and other allergens may be present.
For further information, please speak to a manager.
A 10% discretionary service charge is added to all bills.