

APPETISER

Classic French Onion Soup

gruyère croutons £5.50

Roasted Cauliflower with Harissa (v)

radish, pea shoot and cress salad £5.50

White Tower Prawn Cocktail

home-made marie rose sauce and fresh lemon £7.95

Warm Duck Salad

beansprouts, redcurrant, sesame seed and ginger dressing £7.95

Sweet Potato & Lentil Soup (v)

crème fraiche £5.50

Burrata Caprese Salad (v)

fresh basil, tomato, balsamic and basil oil **£6.95**

Pan-seared Scallops

crisp pancetta, cauliflower puree and lobster oil £8.50

Sole Goujons

home-made tartare sauce, fresh lemon £8.50

ENTRÉE

Slow-cooked Feather Blade Steak

red wine and creamed savoy cabbage £18.95

Chargrilled Marinated Rib-eye Steak

grilled asparagus and balsamic tomato £16.95

8oz Chargrilled Sirloin Steak

balsamic tomato, field mushroom and watercress

£17.95

Pan-fried Pork Fillet

dijon cream sauce, carrot and sweet purèe £18.25

Lamb Cutlets

in a Dijon and Mint Crumb redcurrant, rosemary sauce and baby carrots £18.95

Roasted Chunky Cod Fillet

crushed new potatoes and lobster sauce £17.95

Beet & Goats Cheese Wellington (v)

cranberry and sweet potato, tomato and oregano sauce £15.95

Panko Chicken Kiev

potato rosti and tomato and oregano sauce £16.95

SIDES

Cauliflower Cheese Braised White Cabbage Honey Glazed Baton Carrots Mixed Salad £3.00 £3.00 £3.00 £3.00 **Buttered New Potatoes** French Fries Onion Rings Haricot Verts £3.00 £3.00 £3.00 £3.00

SAUCES

PeppercornDianeBéarnaise£2.50£2.50

DESSERT

Classic Crème Brûlée
Shortbread biscuit
£5.75

Raspberry Chocolate Brownie
vanilla ice cream
£6.25

Cheese Plate creamy Lancashire, garstang blue £6.95 Baked Vanilla Cheesecake mixed berry compote £5.50 Chocolate Fondant
vanilla ice cream
£5.95