



SUNDAY LUNCH

APPETISER

Aubergine Tempura (ve)

Rocket, sweet chilli

Shredded Confit Duck Leg (gf)

Pomegranate, pea shoots, radish, mustard cress

White Tower Prawn Cocktail (gfo)

Marie Rose, lemon wedge, brown bread

Soup of the Day (v)

Warm crusty bread

ENTRÉE

All mains are accompanied by the chef's selection of seasonal buttered vegetables, cauliflower cheese & thyme roasted potatoes

Roast Sirloin of Beef (gf)

Yorkshire pudding, red wine reduction

Slow Roasted Lamb Shank (gfo)

Yorkshire pudding, redcurrant & rosemary sauce

Pan-Seared Chicken Breast (gfo)

Yorkshire pudding, onion gravy

Oven Baked Fish of the Day (gfo)

White wine & brown shrimp sauce

Spinach, Sundried Tomato & Mature Cheese Filo Parcel (ve)

Tomato & basil sauce

DESSERT

Chocolate Orange Tart (ve, gf)

Raspberry sorbet

Raspberry Crème Brûlée (v, gfo)

Shortbread biscuit

Lancashire Cheese Plate (v, gfo) (+£3 Sup)

Creamy Lancashire, Garstang blue, smoked cheddar, water crackers, house chutney, grapes, celery

2 Courses - £25.95 per person

3 Courses - £29.95 per person

Children's menu also available for guests aged 12 and under
(v) Vegetarian, (ve) Vegan, (gf) Gluten free, (gfo) Gluten free option available