

PRIX FIXE

AVAILABLE TUESDAY - SATURDAY FOR LUNCH AND DINNER,
12.00-2:15PM AND 5.00-6.15PM

*Our Guests are politely reminded that early evening tables booked for our pre-theatre menus
need to be vacated by 7:30pm unless by prior arrangement*

TO START

Breast of Red Leg Partridge with Puy lentils, smoked Southport pork loin,
charred leeks, confit pears & pear cider jus

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Lakeland venison carpaccio with parmesan snow, Lilliput capers, pickled shallots
& Winter leaves

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North Sea haddock with a brown shrimp & herb crust,
pickled cucumber & whole grain mustard cream

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(V) Twice baked soufflé of wild mushroom and Mrs Kirkham's Lancashire cheese
& truffle butter sauce.

MAIN

Roast breast of Rhug Estate pheasant with confit leg pie with
Trompettes, cavolo nero, salt roast potatoes, butternut squash puree & quince jelly

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Pan-roast fillet of Peterhead hake with a risotto of Filey crab, Cheshire saffron,
sherry vinegar reduction & morcilla

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Pave rump of dry aged Lakeland beef, turnip fondant, Jerusalem artichokes and tarragon jus
(£4.50 supplement)

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(V) Assiette of Winter cauliflower & pumpkin

To include, Roasted cauliflower, gratin, charred & pickled with buttered kale
& Romanesco

DESSERT

Dessert plate for sharing

Our Selection of desserts and puddings to share, to include:

Pistachio macaron, mandarin & white chocolate delice,

Guanaja chocolate tart, caramel chocolate choux bun

Two Courses £23.50 Three Courses £29.50

Paul Askew

