

Dinner Menu

Dinner Menu Available in the bar between 6.30pm-9.30 pm

Starters

Tomato & Basil Soup (V)	£3.95
Mature Cheddar Brulee with Roasted Asparagus Spears (V)	£5.95
Classic Prawn Cocktail served with Brown Bread	£4.95
Home Made Chicken Liver Pate, Served with a Red Onion Marmalade and Dresses Leaves	£4.95
Pan seared Breast of Wood Pigeon with Wild Mushrooms & Fruit Vinaigrette	£7.95
Mussels Mariniere with a slice of Garlic Bread	£4.95
<u>Mains</u>	
Roast Turkey, with Roast Potatoes and Vegetables & Gravy	£12.95
Roasted Capsicum filled with Spiced Rice & Vegetables (V)	£12.95
Pan Seared Sea Bream with Smoked Salmon Rosti, Sauce Vierge & Wilted Red Chard	£14.95
Supreme of Chicken with Bubble & Squeak, (Sauteed Savoy Cabbage, Smoked Bacon & Onion Mash), Honey Roasted Fennel & Red Wine Sauce	£13.95
Lamb Nicoise Rump of Lamb, Saffron Potatoes, Black Olives, Cherry Tomatoes, Fine Beans, Poached Egg& Balsamic Jus	£18.95
Pork Fillet stuffed with Black Pudding, with Garlic Pommes Puree, Oyster Mushrooms & a Cider Sauce	£16.95
<u>Accompaniments</u>	
Seasonal Vegetables £2.50 Chips £2.50 Mixed Salad £2.50	
Where possible we buy our seasonal fruit and vegetables from across Britain. Our meat & p	oultry is

Where possible we buy our seasonal fruit and vegetables from across Britain. Our meat & poultry is provided by Anderton's of Longridge and we only use the finest local free range eggs sourced from Watson's of Hellifield. All out breads are baked in house by our Chefs.