

SEASONAL LUNCH MENU

FIRST COURSE £4.50

Garden Lovage Soup, Leagram's Curd Cheese and Potato Fritters

Treacle Cured Salmon, Pickled Ginger, Beansprouts,
Coriander, Treacle Dressing

Potato Wrapped Wild Rabbit, Lentils, Smoked Bacon Foam

MAIN COURSE £13.50

Slow Cooked Monkfish Caesar Salad, Organic Garden Salad Leaves,
Bacon, Bread Shards

Bowland Venison Faggot, Young Leeks, Wild Mushroom Toast,
Creamy Potatoes

Gloucester Old Spot Pork Fillet and Belly,
Kohlrabi, Organic Garden Plums, Quavers

DESSERTS £4.50

Poached Organic Garden Plums,
Crossmore Honey and Thyme Ice Cream, Honeycomb

Fine Orchard Apple Tart, Vanilla Ice Cream, Flowers

2-Aged Lancashire Cheeses From Beacon Fell, Creamy,
Blue or Smoked, All Served with Northcote Lancashire Cheese Crackers
and Walnut and Fruit Loaf

***Fairtrade Triple Certified Espresso Coffee, Served to Your Preference
with Eccles Cakes £2.50***

3 Courses Including Coffee £25.00

Nigel's new Obsession Celebration Cookbook 54 Chefs 128 Recipes
Now for sale at £35.00 per copy from Reception

Please inform a member of staff of any food allergies or special requirements
All prices include vat at the current rate. Gratuities at your discretion

26/08/10