

SEASONAL LUNCH MENU

FIRST COURSE £4.75

Garden Lovage and Wild Garlic Soup, Crispy Skins

Treacle Salmon "Just Cooked", Ginger, Chilli, Coriander,
Charred Spring Onions

Split Roasted Marrowbone, Garlic Snails, Parsley Crumb, Crusty Bread

MAIN COURSE £14.00

Fillet of Plaice, Buttered Shrimps, Wild Sorrel, Foraged Leaves,
Crispy Samphire

Chargrilled Welfare Friendly Veal Kidneys, Crispy Pig's Jowl,
Creamed Spinach, Shallot and Thyme Sauce

Bowland Roedeer Faggot, Dock Pudding, Foraged Leaves

DESSERTS £4.75

Thyme Meringue, Lemon Curd, Celery Sorbet, Celeriac

Yorkshire Rhubarb and Custard Parfait

2-Aged Lancashire Cheeses From Beacon Fell, Creamy,
Blue or Smoked served with Northcote Homemade Bread Wafers,
And Walnut and Fruit Loaf

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

3 Courses Including Coffee £26.00

Please notify a member of staff of any food allergies or special requirements

**All prices include VAT at the current rate of 20%
An optional 10% Gratuity will be added to your bill**