

Pre dinner snack

Bread

Our in house made Sourdough country bread with organic British flour, Lancashire butter, maldon salt

Starters

Bowland outdoor reared Pork, wild local Game & pistachios & Armagnac prunes terrine
Winter leaves, terrine & prune jelly (D, NUTS)
Butter poached Morecambe Bay Lobster
Lobster bisque, wild foraged sea greens (GF,DF, shellfish)
Citrus cured organic Irish salmon, orange dressing, salmon eggs
Creamed horseradish, dressed wild foraged Scottish watercress (D, GF)

Mains

Day Boat line caught wild premium Fish Fillet, turbot, halibut or brill
Buttered langoustines and truffled girolles sauce, confit fennel & sea beets (GF, D)
Charcoal grilled The Wild Larder Bowland venison loin cutlets & haunch cooked MR, shoulder pie
Red wine & Scottish winter truffle sauce, crispy Anna potatoes, mushroom relish, Tarleton greens (D,GF)
Charcoal grilled boned out and spatchcocked local estate shot cumin & pomegranate spiced partridge
Crispy Anna potatoes, truffled pomegranate sauce, Tarleton greens, (V,D,G

Afters

70% Valrhona Chocolate parfait
Chestnut cream, caramelised chocolate chestnut crumble (GF, D)
Apple, almond and citrus Strudel
Seville orange marmalade Anglaise (D,G)
Courtyard Dairy curated Cheese plate
Crackers, grapes, chutney, (D,GF)

Sweet treats

6 courses £95
Please note we will require a deposit to confirm the booking