

# 3 COURSES £50 PER PERSON

## **STARTERS**

#### Fritto Misto

crispy fried cod, prawns & squid, aioli, bloody mary sauce & scorched lime (GF)
(available for one or for two to share)

#### Crispy shredded lamb

spiced carrot, pomegranate & mint cous cous, feta & tahini dressing

## Leek, watercress & potato soup

Lancashire cheddar croquette & chervil oil (V, VN, GF)

### Spring roll

with, sweet potato, radish & bean sprouts, sweet soy caramel, pickled red chilli & spring onion salad.



## **MAINS**

### Sirloin of beef

grilled to your liking, served with chicken liver parfait crouton, truffled jus, fat chips, bearnaise sauce, roasted tomatoes, garlic wild mushrooms & crispy shallot. (available for one of for two to share) (GF\*)

### Seared cod fillet

warm herb & caper potatoes, creamed artichoke, scorched gem & shrimp butter (GF)

#### Gochujang grilled chicken breast

crispy thigh, kimchi rice noodles, braised bok choy & miso & sesame dressing (GF)

## Barbecued aubergine

tomato & white bean cassoulet, stem broccoli, red pepper crisps & chermoula (V, VN, GF)

### DESSERTS

## Spiced apple & crème fraîche cheesecake

warm Tatin apples & caramelised puff pastry crisp.

#### Passionfruit & lemon tart

poppyseed crisp & clotted cream ice cream (V)

### Warm doughnuts

filled with salted caramel, ice cream & dark chocolate sauce (V)

(available for one or for two to share)

### Selection of British cheeses

chutney, crackers, fruit toasts, grapes & figs (V, GF\*) (available for one or for two to share)



# Petits Fours

(request on booking for gluten free or vegan dessert options)