



Dinner Menu

STARTERS

Chicken Liver & Armagnac Parfait, Toasted Butter Brioche, Cumberland Jelly	£6.00
Rosette of Local Smoked Salmon, Citrus & Watercress Oil, Salad De Mache	£8.50
Tian of Prawns in Chive and Lime Crème Fraiche, Parsley Toast	£6.00
Heritage Tomato & Bocconcini Salad with Dijon & Shallot Vinaigrette	£5.00
Morecambe Bay Potted Shrimps Simply Served with Hot Toast	£10.00

MAIN COURSES

Seared Minute Steak with Grilled Plum Tomato, Herb Butter & Sweet Potato Chips	£15.00
Pave of Local Salmon with Grilled Little Gem Lettuce, Soft Hens Egg & Capers	£15.00
Harissa & Feta Strudel with Ginger, Wilted Baby Spinach & Confit Vine Tomato	£12.00
Free Range Chicken, Caramelised Apple & Black Pudding Stuffing, Gratin Potato	£15.00
Crisp Wholetail Scampi, Tartare Sauce, Seasonal Salad & Basket of Crisp Fries	£10.50

Extra Vegetables: **French Fries/Sauté Potatoes** £2.50 **Seasonal Vegetable** £3.00

Side Salads: **Bowl of Dressed Mixed/Green Salad** £3.00

DESSERT, CHEESE OR SAVOURY

Polenta, Lemon & Blackcurrant Loaf with Apple Crumble Ice Cream	£6.00
White Chocolate & Drambuie Parfait, Summer Berry Coulis, Butter Shortbread	£6.00
2 Scoops Overlangshaw Ice Creams & Sorbets	£4.50
Plated Trio of Farmhouse Cheeses with Biscuits & House Chutney	£6.50
Glazed Mature Cheddar & Guinness Rarebit	£5.00

Served from: 5.30pm – 7.30pm.

April 2021

(Please ask our Staff for any Food Allergy Advice)

G.M. Oil used

S. Nichol – Head Chef