

DUGDALES

We choose dishes which utilise fresh, local produce and seasonal ingredients to bring you the very best the local area has to offer.



All food is freshly prepared as such please recognise there may be some delay during peak times.

Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal, when making your order.

All our food is prepared in our kitchen where nuts, cereal containing glutes and other allergens are present. Our descriptions do not include all ingredients. If you have a food allergy please let us know before your order. While we do our best to reduce risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Three course Sunday Lunches served from 12-2pm £15.95 per person, please enquire at reception

Starters

Soup (v)

Fresh Soup of the Day, Homemade Bread
£5.95

Salmon & Crab Fishcake

Salmon & Crab Fishcake, Braised Fennel, Chilli & Tomato Vinaigrette
£6.50

Duck

Duck, Green Peppercorn Terrine, Celeriac & Horseradish Remoulade,
Toasted Sourdough
£6.50

Scallops

Braised Pig Cheeks, Seared Scallop, Truffle Mash Potato, Charred Cauliflower,
Wasabi Jus
£9.50

Wood Pigeon

Wood Pigeon, Rosti Potato, Kohlrabi, Kale, Turnip, Chocolate Jus
£8.50

Baked Chilli Arancini

Baked Chilli, Arancini, Beetroot, Red Chard, Yakitori Sauce
£6.50

Salt & Pepper Prawns

Salt & Pepper Prawns, Carrot, Gem, Radish, Lemon Aioli
£6.95

Main Dishes

Chicken

Ballotine of Cornfed Chicken, Parma Ham, Chorizo, Gratin Potatoes, Romanesco,
Green Peppercorn Sauce
£15.95

Gnocchi

Potato Gnocchi, Applewood Cheddar Cheese, Sage, Parsnip Crisp, Salt & Pepper Kale
£13.95

Cod

Cod, Crayfish & Baby Caper Butter, Chive Mash Potato, Feves, Piquant Shallots,
Squash Puree
£15.95

Loin of Venison

Celeriac, Dauphinoise, Red Cabbage, Green Beans, Pancetta, Passion Fruit,
Red Wine Jus
£19.95

Pheasant

Breast, Baby Corn, Carrots, Truffle Pomme Puree, Caramelised Chickory, Raisins,
Crispy Leg Wonton, Madeira Jus
£15.95

Beef

Beef Feather Blade, Slow Cooked, Braised Carrots, Turnip, Garlic Mash Potato,
Broad Beans, Onion Jam, Guinness Gravy
£15.50

Ribeye

10oz Ribeye Steak, Dauphinoise or French Fries, Tomato, Mushroom, Asparagus or
Rocket & Parmesan Salad
£21.95

Steak Sauce - Stilton & Port, Trio of Peppercorn, Mushroom & Tarragon or
Red Wine Jus
£2.50

Side Orders

Triple Cooked Chips
Tomato & Basil Salad
Truffle & Parmesan Fries
Sweet Potato Fries
£2.95

Hot Sandwiches - All served with Hand Cut Chips and Salad £10.95

Ribeye Steak or Chargrilled Chicken Ciabatta - served with Dijon Onions and Hand Cut Chips

Cold Sandwiches - All served with Hand Cut Chips and Salad £7.95

(Served on White or Brown Granary Bread)

(available until 2pm)

Lancashire Hand Carved Roast Ham with Homemade Piccalilli
Creamy Lancashire Cheese with Farmhouse Pickle
Tuna Mayonnaise with Red Onion
North Atlantic Prawns with Marie Rose Sauce