

We require a deposit of £150 to reserve a table for parties of 10 or more. Full Payment and a Pre- order is also required Seven days prior to your reservation.

Private Dining

Two Courses £27.95

Three courses £34.95

Entrée

Soup of the Day with Homemade Crusty Bread (V)

North Atlantic King Scallops, Pressed Belly of Lancashire Pork, White Pudding Crumb, Pink lady Apples, Prosecco Butter Sauce

Confit Duck Leg Spring Roll, Asian Salad, Coca Cola and Chili Jam

House Pate, Red Onion & Thyme Chutney, Herb Crostini's

Bury Black Pudding and Lamb Meatballs, Picante Tomato Sauce, Herb and Garlic Parmesan croute

Heritage Beetroot Salad, Red. Golden, Yellow Beetroots, Rocket, Spinach, Green beans, balsamic onions, Mustard Vinaigrette (V)

Mackerel and Cream Cheese Pate Vol Au Vents, Micro Cress, Anchovy Essence

Main Dishes

Duck Breast, Japanese Horseradish Mash, Kohlrabi Turnip, Wild Mushrooms & Button Onions, Celeriac Fries, Redcurrant Jus, Madeira Jus

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetable, Garlic & Thyme Roast potatoes, Pan gravy

Cornfed Breast of Chicken, Creamed Cabbage, Honey Glazed Carrots, Potato profiterole's, Green Peppercorn sauce

Saffron Salmon Fillet, Braised Baby Gem, Prawn and Dill Butter Sauce, Roast Red Pepper, Capers, Baby Potatoes £16.95

Rolled Lamb Shoulder, Ratatouille, Asparagus, Sweet Potato, Truffle Infused Jus £17.95

Sweet Potato and Kale Burritos, Mexican Rice, red Cabbage Chutney

10 Oz Sirloin Steak
Char Grilled Medium and Served with Hand Cut Chips, Roasted Tomato, Garlic Mushroom. (£4.95 supplement)

DESSERT

Double Belgium Chocolate Brownie with Vanilla Ice- Cream and
Honeycomb

Passion Fruit Cheesecake with Poached Berries

White Chocolate, Brown Bread & Butter Pudding, Sauce Anglaise

Sticky Toffee Pudding, Salted Caramel Sauce, Honeycomb Ice-
Cream

Creme Brulee, Orange Shortbread

Classic Creamed Rice Pudding, Honey Glaze, Spiced Berry Compote

Tea and Coffee with Petit Fours £2.75 per person