

DINNER MENU

TO START

Seasonal soup | warm roll | whipped herb butter | 6 (v, gfo)

Salmon | juniper cured | pickled cucumber | dill | beetroot ketchup | fennel | 7 (gf)

House black pudding | jersey royal jacket | watercress | pancetta | 7

Smoked duck | cashew | orange | coriander | radish | soy dressing 7.5 (n, gf)

New season asparagus | poached hens' egg | smoked butter hollandaise | asparagus pesto | 6.5 (v)

MAINS

Glazed lamb rump | sweet pea | lettuce | bacon | wild garlic dauphinoise | carrot | lamb sauce | 18.5 (gf)

Sea trout | jersey royal potato | glazed artichoke | ratatouille | basil & vine tomato consommé | 18 (gf)

Roast chicken pie | leek | chestnut mushroom | buttered potato | greens | chicken gravy | 16

Market fish | *please ask server details* | £ market price

Rosehill burger | beef | cheese | pickle | smoked bacon jam | pretzel bun | house relish | fries | 14.5 (gfo)

Tikka grilled cauliflower steak | masala sauce | wilted spinach | crispy black onions | coriander | 16 (vg)

Fish & chips | Pendle Witch battered haddock | hand cut chips | mushy peas | tartare sauce | 14

Steak | 8oz ribeye | plum tomato | mushroom | hand cut chips | 22 (gf)

Grilled vegetable burger | toasted pretzel bun | beetroot hummus | house fries | 13 (vg)

SIDES

parmesan & truffle fries | herb greens | dripping chips | peppercorn sauce | red wine sauce 3.5

TO FINISH

Bread & butter pudding | poached apricots | custard crumble

Glazed lemon tart | raspberry sorbet | 6.5

Panna cotta | coconut | rum glazed pineapple | toasted white chocolate | 6 (gf)

Dark chocolate pot | orange | raspberry | honeycomb (gf)

Local cheese | garstang blue | charcoal black | Kirkhams lancashire | fruit chutney | malt loaf (gfo)

GF – Gluten Free, **GFO** – Gluten Free Option, **VG** – Vegan, **V** – Vegetarian, **N** – Contains Nuts