

DINNER

MAINS

(GF) Sea bream, mustard & tarragon sauce, peas, baby leeks & confit potatoes **£16.00**
~~~

(GF) Winstar Valley pheasant, fondant potato, parsnips, spinach, mushrooms **£17.50**  
~~~

Curried cod, lentil Dahl, onion bahji, light curry sauce **£16.95**
~~~

(V) Ravioli of spinach & ricotta, confit tomatoes, crispy zucchini with a tomato butter sauce **£11.50**  
~~~

(GF/V) Risotto Verde **£11.50**
~~~

(GF) Cornfed chicken breast, black pudding bon-bon, parmentier potatoes, butternut squash, feta **£16.95**

## GRILL

(GF) 10oz Gammon steak, pineapple chutney, fried duck egg, chunky chips **£13.95**  
~~~

(GF) 30 day extra mature 8oz Ribeye, homemade chips, confit vine tomato & mushroom.

Served with either peppercorn sauce or garlic & parsley butter
£23.50

Meat & Cheese Platter

Home cooked ham, pastrami, chorizo, Milano, serrano, blue cheese & Lancashire cheese with homemade salad & bread **£14.50**

SIDES ~ All £3.50

Homemade chips
French fries
Creamed potatoes
Buttered greens
Mixed house salad

(Please make a member of staff aware of any dietary requirements as dishes can be adjusted)