

PRIVATE DINING

LATE SUMMER MENU

TO START

TARTARE

Bowland beef | onion | yolk emulsion | sourdough | beef butter

MACKEREL

scorched | blistered tomato | samphire | cucumber gazpacho | smoked yoghurt

BLACK PUDDING

house black pudding | watercress | jacket potato | tomato ketchup | crackling

BEETROOT

heritage beets | goats curd beignet | beetroot gel | walnut tuile

SOUFFLE

kick ass cheddar | tomato jam | crispy leek | parmesan cream

MAIN COURSE

BEEF

fillet | potato terrine | tomato | burnt onion | cheek ragu | beef sauce

DUCK

glazed breast | pressed leg | squash | barbecued broccoli | potato dumpling | anise sauce

CHICKEN

poached breast | tempura mushroom | courgette | gnocchi | red pepper dressing | skin crumble

POLLOCK

loin | cured ham crust | scorched scallop | cauliflower | sea vegetables | parsley sauce

LAMB

glazed rump | carrot | asparagus | jersey royal | lamb neck pie | goat curd | lamb sauce

TO FINISH

CHOCOLATE

delice | orange | pistachio | yoghurt

LEMON

lemon curd tart | basil | toasted meringue

ENGLISH STRAWBERRIES

wild strawberry panna cotta | fennel | macerated berries | clotted cream | shortbread

CHEESEMONGER

local cheese selection | malt loaf | trimmings