

Fathers Day Menu

Sunday 16th June

Starters

Tomato and Tarragon Soup, Bloomer Bread & Salted Butter(v)
Chicken Liver and Port Parfait, Parsley Butter, Toasted Granary, Spiced Chutney
Bury Black Pudding, Creamed Potatoes, Poached Hen Egg, Wholegrain Mustard Cream Sauce
Spiced Vegetables Samosas, Soya Yogurt Spiced Raita, Dressed Leaf Salad (vegan)
Sauteed King Prawns, Chorizo, Coriander and Chilli Butter, Dressed Leaf Salad, Warm Ciabatta
Buttermilk Chicken Goujons, Pickled Cucumber Ribbons, Chick Pea Salad, Toasted Peanuts, Chilli Aoli
Beer Battered Haddock Goujons, Rocket and Crispy Caper Salad, House Tartar Sauce
Caprese Salad; Mozzarella, Beef Tomato, Mozzarella, Fresh Basil, House Pesto, Aged Balsamic (V)

Main Course

Roast Topside of Beef, Yorkshire Pudding, Goose Fat Roast Potatoes, Carrot and Swede, Honey Roasted Parsnips, Greens, Pan Gravy
Guinness Glazed Ham, Goose Fat Roast Potatoes, Carrot and Swede, Honey Roasted Parsnips, Greens, Pan Gravy
Pan Roasted Chicken Breast, Creamed Potatoes, Carrot Puree, Spinach, Crispy Hen Egg, Tarragon and White Wine Cream Sauce
Confit and Pressed Belly Pork, Bury Black Pudding, Glazed Carrots, Sage Creamed Potatoes, Greens, Port Wine Jus
Pan Roasted Salmon Fillet, Squash and Sweet Potato Parmentier, Chorizo, Wilted Greens, Dill and Buttermilk Sauce
Roasted Vegetable and Sweet Potato Thai Red Curry, Braised Rice, Roti Bread (vegan)
Red Lentil Dhal with Butternut Squash and Spinach, Spiced Kale and Broccoli Bhaji (vegan)
Italian Salad- Herb Roasted Mediterranean Vegetables, Garlic and Olive Oil Ciabatta Croutons, Confit Cherry Tomatoes, Herb Vinaigrette, Aged Balsamic(vegan)
Lager Battered Haddock, Hand Cut Chips, Homemade Mushy Peas and Tartar Sauce
Pan Seared Lambs Liver, Smoked Bacon and Red Onion Gravy, Creamed Potatoes
Clarksons Dry Cured 8oz Gammon Steak, Grilled Peppered Tomato, Pineapple, Fried Hens Egg, Hand Cut Chips, Seasonal Vegetables
Lancashire or Blacksticks Blue Cheese Burger, Lettuce, Tomato, Dill Pickle, Brioche Bun, Lager Battered Onion Rings, Skin on Fries
28 Day Matured Rib Eye Steak, Lager Battered Onion Rings, Thyme Roasted Mushroom and Tomato, Hand Cut Chips, Peppercorn Sauce (£4 supplement)

Dessert

Chocolate Brownie, Berries, Vanilla Bean Ice Cream
Banoffee Sundae; Caramelised Banana, Salted Caramel Ice Cream, Chantilly, Chocolate, Salted Caramel Sauce, Candied Banana 'Biscuit'
Sticky Toffee Pudding, Butterscotch Sauce, Mrs Dowson's Vanilla Bean Ice Cream
Stewed Summer Berries, Peanut Butter Crumble, Vanilla Soya Yoghurt (vegan)- if not vegan why not try with Vanilla Ice Cream?
Selection of English and French Cheeses, Biscuits, Chutney, Apple Slices

2 Course - £19

3 Course - £24