

STARTERS

Smoked salmon, candy beetroot, horseradish cream, dill oil, rye bread F, Mu, G (GF avail)

Butternut squash & pancetta soup, crispy sage, nutmeg, sourdough roll G (GF, VG avail)

Roasted root vegetable salad, wild rocket, balsamic glaze, pumpkin seeds VG, GF, Sd

Confit turkey croquettes, spiced cranberry sauce D, G, E

Chicken liver parfait with rosehip gel, baked fig, toasted brioche D, G, E

MAIN COURSE

Herb crusted cod, sautéed kale & chard, lemon butter sauce GF, F, D

Roasted venison loin, crispy Brussels sprouts, roasted fingerling potatoes, damson venison jus GF

Five spice & orange glazed duck leg, braised red cabbage, mashed potatoes, braising jus Sd, D, GF

Portobello mushrooms stuffed with farro, chestnuts, spinach, shallots with balsamic reduction, roasted fingerling potatoes VG, G, Su

Morel & chestnut mushroom risotto, tarragon oil V, D, GF

DESSERT

Apple & blackberry crumble, vanilla gelato V, G, D

Spiced chocolate cake, chantilly cream, cocoa V, G, D

Vegan pumpkin pie, coconut yoghurt VG, G

Gingerbread cheesecake, whipped coconut cream V, D, G

Sticky toffee pudding, clotted cream V, D, E, G

ADD ONS

Local cheese plate, minimum 10 guests £12pp

Baron Bigod, Lancashire Bomb, Stilton, fig jam, sourdough crisp D, Sd, G

Charcuterie board, minimum 10 guests £20pp

Served with pickles, crackers, chutneys Su

Truffle upgrade.....£8pp

**SHARING MENU
PLEASE CHOOSE
3 DISHES PER
COURSE
£65PP**

STARTERS

Lobster bisque, sherry, tarragon, garlic crouton Cr, D, G, Sd (GF avail)

Venison carpaccio, truffle oil, shaved parmesan, rocket, pomegranate seeds GF, D (DF avail)

Wild mushroom tart, caramelised onions, white truffle oil & thyme VG, G

Heritage beetroot & whipped goat's cheese, walnuts, maple balsamic D, N, Sd, V, GF

Roasted scallops, shellfish butter, samphire SF, D, GF

MAIN COURSE

Tender lamb shank braised in red wine & herbs, mashed potatoes, carrots Sd, D

Seared scallop with truffle risotto, truffle oil, crispy tarragon, pecorino GF, SF, D

Filet of beef, red wine & porcini sauce, roasted fingerling potatoes, sautéed broccolini GF, DF, Sd

Stuffed Acorn squash, quinoa, cranberries, kale, pecans, maple-cider glaze, roasted fingerling potatoes VG, GF, N, Sd

Pan-seared seabass, lentil Broth sautéed broccolini, lemon caper dressing DF, GF, F

DESSERT

Apple & blackberry crumble, vanilla gelato V, G, D

Spiced chocolate cake, chantilly cream, cocoa V, G, D

Vegan pumpkin pie, coconut yoghurt VG, G

Gingerbread cheesecake, whipped coconut cream V, D, G

Sticky toffee pudding, clotted cream V, D, E, G

ADD ONS

Local cheese plate, minimum 10 guests £12pp

Baron Bigod, Lancashire Bomb, Stilton, fig jam, sourdough crisp D, Sd, G

Charcuterie board, minimum 10 guests £20pp

Served with pickles, crackers, chutneys Sd

Truffle upgrade.....£8pp

SHARING MENU
PLEASE CHOOSE
3 DISHES PER
COURSE
£75PP