|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Allergens |  | Starters | Mains | sides | Desserts |
| Bread & olives | Cauliflower | Pea soup | Mackerel  | Pork belly  | Red lentil dahl | Lamb  | Cod | Butternut Dahl | Duck Leg  | Pork  | Garlic potatoes  |  |  | Fondant carrots  | Smoked Potato | Delice  | Sticky toffee | Ice cream | Cheese board |
| See the source imageCelery |  |  | x |  | X |  | x | x |  | x | x |  |  |  | x |  |  |  |  | x |
|  See the source imageCereals containing gluten\*\* | x |  | x |  | X |  |  |  |  | x |  |  |  |  |  |  |  | x |  | x |
| See the source imageCrustations  |  |  |  |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |
| See the source imageEggs |  |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  | x | x | x |  |
| See the source imageFish |  |  |  | x |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |
| Image result for Lupin allergen imageLupin | x |  | x |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | x |
| Image result for Milk allergen imageMilk | x |  | x |  |  | x | x | x |  | x | x |  |  | x | x | x | x | x | x | x |
| Image result for molluscs allergen imageMolluscs |  |  |  |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |
| Image result for Mustard allergen imageMustard |  |  |  |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |
| Image result for Nuts allergen imageNuts\* |  |  | x |  |  |  | x |  |  | X | x |  |  |  |  |  | x | x |  | X |
| See the source imagePeanuts |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Image result for SESAME SEED allergen imageSesame Seeds | x |  |  |  |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |
| See the source imageSoya |  |  |  |  | x |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Image result for Sulphur dioxide allergen imageSulphur Dioxide  |  |  | x |  x |  |  | x | x |  | x | x |  |  | x |  |  | x |  |  |  |

Evening Menu

Appetizers

Artisan baked bread, roasted garlic hummus, garlic & rosemary olives (V) £8.50

Starters

Garden pea and mint soup, candied hazelnuts £7.50

Red lentil, spinach & sweet potato dahl, crispy egg (V/VE) £8.50

Cured mackerel, pickled grapes, cucumber, buttermilk dressing, parsley & dill oil £9.00

Pan roasted Indian spiced cauliflower and curried peas; yoghurt dressing (V/VE) £8.50

Asian inspired pork belly, sweet and sticky soy and ginger sauce, pickled vegetables £8.50

Mains

Best end of pork served with thyme and garlic baby potatoes, tenderstem broccoli, pickled apple,

rhubarb gel, spring greens £21.00

Confit duck leg served on creamy polenta, seasonal veg, plum compote and candied hazelnuts £22.00

Pan fried cod, curried potato & vegetable chowder with mussels £21.50

Red lentil, spinach, sweet potato & butternut squash dahl topped with a crispy egg (V/VE) £16.00

Pulled lamb, garlic mashed potato, parsnip puree, mint pesto, tenderstem broccoli,

spring greens, candied hazelnuts £23.00

Pan roasted Indian spiced cauliflower and peas, yoghurt dressing (V/VE) £16.00

Sides

Smokey mashed potato, infused with garlic and rosemary (V) £5.00

Fondant carrots slow cooked in chicken stock £5.00

Roast baby potatoes with garlic oil (V/VE) £5.00

Desserts

Chocolate delice, caramelised almond sugar, raspberry sorbet £8.00

Sticky toffee pudding, toffee sauce, caramelised banana (V) £8.00

Affogato – Vanilla ice cream, amaretto, espresso shot £7.00

Selection of Walling’s Ice cream and sorbets (V) £2.00 (per scoop)

Cheese board – County trio cheese board, Flakebridge Eden smokey, Mrs Kirkham’s Lancashire

and Garstang Blue with artisan crackers, sweet chutney relish, celery, apple and grapes £11.50

*Please ask a member of the team to see our range of accompanying dessert wine or ports*

*A selection of liqueur coffee also available on request*

**GF – can be made gluten free/VE – vegan alternative available** **please turn over for allergen information**

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.

All prices are inclusive of VAT