

## **THIS IS A SAMPLE SET MENU ONLY**

PLEASE EMAIL THE RESTAURANT FOR A COPY OF TODAY'S MENU

2 COURSES £13.95

3 COURSES £15.95

**Lunch Tuesday – Friday between 12.00 and 2.30**

**Every evening between 5.30pm and 6.30pm**

### **Starters**

Soup of the day

Country style pork terrine with Cumberland sauce and pickles

Crisp pork belly and Goosnargh black pudding with onion confit

Crisp goats cheese and leek strudel with Waldorf salad

### **Main Courses**

Roast leg of rare breed pork with bubble & squeak, apple compote and red wine jus

Cannelloni of butternut squash with roast hazelnuts, chestnuts and béchamel sauce

Pan fried breast of Goosnargh chicken with chorizo, red peppers and couscous

Steamed salmon with crushed potato cake, wilted greens and beurre blanc

### **Desserts**

Triple chocolate mousse torte vanilla anglaise

Rum and raisin parfait with coffee anglaise

Baked American cheesecake served with raspberry coulis

Apple crumble with custard

---

### **Side orders all £3.50**

Fat chips, sour cream and chives

Honey roast parsnips

Mixed leaf salad with sun dried tomato vinaigrette

Deep fried courgette fritters with parmesan and basil oil

Steamed market vegetables

An additional discretionary service charge will be added to tables of 5 or more