

## APPETISERS

Freshly Prepared Soup of the Day



Baked Ribblesdale Goats Cheese (v)  
on a buttered crumpet, red onion marmalade



Oak Smoked Salmon  
capers and shallot vinaigrette, granary bread



Wild Rabbit Rilette  
beetroot relish, toasted rye bread



Crispy Duck Spring Rolls  
plum sauce, cucumber noodles (£1.95 supplement)



Tempura Fried King Prawns  
hot chilli dipping sauce (£1.95 supplement)

3 course Sunday Menu £20.00 per person

2 course Sunday Menu £15.00 per person

Prices include VAT at current rate - service at your discretion.  
Guests concerned about the presence of nuts, seeds or other  
allergens in our food are requested to seek advice from the  
team. Many of our dishes can be prepared free from Gluten  
please ask for assistance.

## ENTRÉES

Fresh Haddock Fillet in Thwaites Original Bitter Batter

mushy peas, chips, tartare sauce



Pan Fried Fillet of Sea Bass, Sauté Potatoes

wilted greens, chive cream sauce



Roast Sirloin of Bowland Beef

Yorkshire pudding, horseradish sauce,  
seasonal vegetables and roast potatoes and gravy



Breast of Goosnargh Chicken

sauté potatoes, spinach, bacon and grain mustard sauce



Slow Roast Pendle Spring Lamb Shank

bubble and squeak, buttered greens and mint gravy



Woodland Mushroom Risotto (v)

soft poached egg, shaved parmesan

## DESSERTS

### Sticky Toffee Pudding

toffee sauce, Huntley's vanilla pod ice cream



### Bakewell Tart

Crème Anglaise and vanilla ice cream



### Vanilla Crème Brûlée

homemade shortbread



### Chocolate and Orange Flan

double cream ice cream



### Compôte of Bramley Apples

crumble oat biscuit and clotted cream



### Selection of Regional English Cheeses

oatcakes, celery and apple

## RECOMMENDED DESSERT WINES

### Château Loupiac Gaudiet, Loupiac, France 2003

a very fruity wine with aromas of acacia and some toast notes -

Half Bottle £15.95

### Concha Y Toro, Late Harvest Sauvignon Blanc,

Chile 2004

a complex taste of honey together with mature fruits

- Half Bottle £11.95

Selection of Coffees - £2.25

Selection of Liqueur Coffee - £4.75

Twinnings Tea or Fruit Infusions - £2.25

## LANCASHIRE CHEESES

### **Inglewhites Sheep's Cheese**

The village of Inglewhite lies 14 miles west of Mellor, Adrain and Annette Rhodes produce this firm and mild sheeps cheese, a refreshing change from goats cheese

### **Handmade Cornish Brie**

Contented cows from the Trevarrian Pastures near Newquay produce a rich and creamy Cornish milk giving this brie a warm yellow colour with butter flavours

### **Blackstick Blue**

This blue cheese must be enjoyed at room temperature. It is a cow's milk blue made by Butlers of Preston. Softer and creamier than the traditional blue stilton and orange in colour

### **Mrs Kirkham's Mild and Crumbly Lancashire Cheese**

Whilst Goosnargh is now famous for its poultry and duck, it remains a little known fact that Beesley Farm, home of award-winning cheese maker Mrs Ruth Kirkham, also lies in the village of Goosnargh

## RECOMMENDED PORTS

(50ml measures)

Sandemans Vintage, 1985	£7.50
Taylor's Late Vintage, 2002	£4.90
Cockburn's Special Reserve	£2.75