

SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 26 | 3 COURSES - 33



THROUGHOUT OUR SEASONAL MENU, YOU WILL FIND DISHES WHICH CELEBRATE INGREDIENTS OF LOCAL PROVENANCE, ENSURING YOU ENJOY TASTES UNIQUE TO OUR COUNTY. OUR MISSION IS TO HIGHLIGHT LOCAL PRODUCE THAT WE HAVE SOURCED FROM LOCAL PROVIDERS, SOME OF WHICH ARE ON OUR DOORSTEP, INCLUDING PENDLE REARED LAMB.

STARTERS

GRILLED JOHN DORY - 13 (GF)
TEMPURA CLAMS, CHORIZO MAYO, PICKLED
SHALLOT, FENNEL, BOUILLABAISSE
SURCHARGE + 2

BROWN BUTTER GNOCCHI - 9 (V) (GF)
WILD GARLIC & SMOKED ALMOND PESTO, PECORINO

KOREAN STYLE BELLY PORK - 10 (GF)
PICKED CUCUMBER, CHARRED CUCUMBER,
SWEETCORN

SAUTÉED 'NDUJA KING PRAWNS - 10 (GFO)
SPICY 'NDUJA BUTTER, BLACK GARLIC AIOLI,
SOURDOUGH

WYE VALLEY ASPARAGUS SOUP - 9 (V) (GFO)
HONEY & ROSEMARY SHOKUPAN LOAF, WILD
GARLIC BUTTER

WHIPPED CHICKEN LIVER PARFAIT - 9 (GFO)
PICKLED WALNUT, BITTER LEAF SALAD,
SOURDOUGH

LANCASHIRE REARED ROASTS

SERVED WITH:

ROAST POTATOES (V) (GF) | MASHED POTATOES (V) (GF) | BRAISED RED CABBAGE (V) (GF) |
ROAST CARROT (V) (GF) | PARSNIP PURÉE (V) (GF) | CAULIFLOWER CHEESE (V) (GF) |
SEASONAL GREENS (V) (GF) | GRAVY (GF) | YORKSHIRE PUDDING (V) (GFO)

LANCASHIRE FILLET OF BEEF WELLINGTON - 35

(NOT INCLUDED AS PART OF 2/3 COURSE DEAL)

PENDLE ROAST LEG OF LAMB & BRAISED LAMB - 23 (GF)

SURCHARGE + 3

LANCASHIRE SIRLOIN OF BEEF & STICKY BEEF BLADE - 25 (GF)

SURCHARGE + 5

LANCASHIRE PRIME RUMP OF BEEF - 20 (GF)

LANCASHIRE PORK LOIN STUFFED WITH SAGE & ONION - 20

NUTLESS ROAST - 18 (V)

(PUMPKIN, SUNFLOWER SEED AND MUSHROOM)

EXTRAS

SIX PIGS IN BLANKETS - 7 (GF) | CAULIFLOWER CHEESE - 5 (V) (GF) | ROAST
POTATOES - 4 (V) (GF) | COMTÉ & PINE NUT TRUFFLE MASH - 5 (V) (GF) | YORKSHIRE
PUDDING - 1 (V) (GFO)

DESSERTS

WHITE CHOCOLATE & RHUBARB
CHEESECAKE - 8 (V)
BAKED CHEESECAKE, GINGER NUT BASE,
RHUBARB JELLY, RHUBARB SORBET

STICKY GINGER PUDDING - 8 (V) (GFO)
TOFFEE SAUCE, CLOTTED CREAM ICE CREAM

JAM ROLY POLY - 8 (V)
STEAMED SUET ROLL, RASPBERRY JAM,
VELVETY MADAGASCAN VANILLA CUSTARD

BLOOD ORANGE TART - 9 (V)
BLACK COW VODKA & ALSTON DAIRY FROZEN
YOGHURT, ROSE MERINGUE

FROZEN PINEAPPLE PARFAIT - 8 (GF)
HAVANA RUM COMPRESSED PINEAPPLE, SPICED
PINEAPPLE GEL, COCONUT TUILE

BELGIAN 70% CHOCOLATE MILLE FEUILLE - 9 (V)
CHOCOLATE CRÈMEUX, COCOA NIB PUFF PASTRY,
YUZU, MILK & HAZLENUT ICE CREAM