

## **TO START**

Creamed white onion soup with  
Lancashire cheese toasties & chives (v)

Oak smoked salmon, warm potato, red onion  
& caper salad with lemon vinaigrette

Potted duck rilette, orange  
& beet salad with toasted walnut bread

Baked scallops & king prawns in a cheese  
& brandy sauce with warm onion bread (+ £3)

Buttered purple sprouting broccoli with runny egg  
& blue cheese hollandaise (v)

## **MAINS**

Lemon baked hake supreme, sautéed potatoes,  
creamy spiced mussels & wilted greens

Herb roasted chicken breast with fondant potatoes and  
a mushroom, button onion, tarragon & white wine sauce

Roast lamb rump with dauphinoise potatoes,  
spinach puree, roast shallots & port wine jus

Grilled 8oz fillet steak with thick cut chips, shallot & parsley butter,  
flat cap mushroom & grilled tomato (+£8)

Pea & shallot ravioli with cherry tomatoes,  
spinach, pine nuts & soft herb oil (v)

## **PUDDINGS**

Glazed lemon tart with new season rhubarb  
& Pernod compote

Rich chocolate pudding, chocolate sauce & vanilla pod ice cream

Made for sharing, rich chocolate pudding, glazed lemon tart,  
new season rhubarb & Pernod compote & vanilla pod ice cream

Selection of regional cheeses, grapes, celery,  
Manchester Star Ale chutney & biscuits

## **£25 PER PERSON**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. If you suffer from a food related allergy, please inform a team member before you order. Full allergen information is available on request.