



Starter

Soup

Roast parsnip, potato crisp

Polenta

Truffle and soft herb polenta, roast root vegetables

Guinea fowl

Pressing of guinea fowl confit, celeriac purée, toasted hazelnut

Salmon

Ballontine of salmon, beetroot cured gravadlax, saffron pickled fennel

Main

Coq au vin

Poached breast of corn fed chicken, crisp pancetta, braised onion

Sea bream

Pan roasted sea bream, wild mushroom risotto, cep velouté

Beef

Roast and braised rib of Galloway beef, Yorkshire pudding, red wine sauce

Onion

Caramelised onion tartlet, grilled Formby Moor goats' cheese, puy lentil casserole

Dessert

Toffee

Warm sticky toffee pudding, vanilla ice cream

Nougat

Nougat parfait, white wine poached pear, caramel sauce

Tiramisu

Terrine of tiramisu, white coffee ice cream

Cheese

A Selection of local cheeses, grape chutney and biscuits

Three-course lunch £24.95, including vat.

Coffee and petit fours £3.95

Gratuities are at the customer's discretion

Vegetables are carefully chosen to accompany each balanced dish.

Additional vegetables are available upon request.

Please note that our dishes may contain traces of nuts.

