



Mothering Sunday 10th March 3 courses 60 pounds per person

Cocktails of the day

Blood Orange Negroni / Rhubarb gin fizz /

10

Non alcoholic Earl Grey Tea & Tonic / No- Gin & Tonic / Rhubarb Presée

7

Glass of Champagne

14

Add on a shot of our delicious rhubarb cordial made from Rhubarb Roberts Yorkshire Champagne rhubarb

Snacks

Potato soufflé puffs

Bread

Complimentary in house made sourdough focaccia with organic British flour served with your starter

Starters

Wild Garlic and Lancashire cheese custard tart, dressed spring leaves (g, d, v)

Smoked beetroot, fennel & blood orange salad, za'atar dressing (v, df, gf, pb)

Chicken, pork and leek terrine (gf, df)

Whitby lobster, Manx queenie scallops & fennel salad, lobster mayonnaise (d, shellfish)

Mains

Charcoal grilled organic Glenarm Salmon, blood orange butter sauce, young potatoes & pea puree (d, gf)

Herb roasted Burholme farm spring lamb rump served pink, lamb fat roasted potatoes, minted lamb sauce (d, gf)

Red wine braised minced aged truffled Bowland beef pie in our beef fat pastry, bone marrow gravy, creamed mash (d, g)

Ashcroft's Cauliflower, Lancs cheese sauce or wild garlic tahini, young potatoes or our fries (v, gf, df, pb)

Afters

Tomlinson's Champagne rhubarb Pavlova, rhubarb jelly, Chantilly (gf, d, v)

Valrhona 70% Dark Chocolate baked mousse, chocolate crunch, salted milk ice cream (gf, d)

Seville Orange marmalade & coconut milk ice, Lancaster rapeseed oil biscuit (v, pb, df, gf)

British Cheese plate, crackers, grapes, (d, g) +£5

Children's under 11 years old only menu 1 course 18 pounds or 2 courses 23 pounds Mains

Herbed roasted Burholme farm Lamb & seasonal garnish
Cheese & tomato sourdough flatbread, dressed salad (g,d,v)
Tempura fish tail & peas, our fries (gf,df)
Puds
Chocolate Brownie (gf, d, v)
Ice cream of the day with cookie (gf, df, v, pb)
Cheese, grapes & biscuits (g, d) + 3

PLEASE READ TERMS & CONDITIONS

Please note this is a ticketed event and you will be charged the full price at the time of booking. It is strictly non refundable , in the event of a cancellation 1 week prior to the date we are happy to transfer the credit to another date should the table be sold. Admin charge of £5 will apply in the event of a credit transfer. Pre orders to be submitted no later than 1 week before booking should they be required. We reserve the right to amend or change dishes according to seasonal availability. You agree to these terms and conditions when you make this booking. Vouchers cannot be used to book a table for this event as it is a ticketed event however vouchers can be used for drinks or extras on the day. Please do not book children in as cover just mention them in the comments section to avoid a full adult prepayment.