



Easter Sunday 30th March 3 courses 60 pounds

Cocktails of the day

Negroni / Americano / Our own Rhubarb Gin fizz / Aperol Negroni	12
Non Alcoholic treats / No Gin & tonic / Earl Grey Tea & Tonic / Rhubarb pressee	7
Glass of Champagne	15
Enjoy a G+T made from our own infused Yorkshire Rhubarb Gin	12

Snacks

Potato scratchings £6 / 2 Poached Oysters with mignonette & wild garlic 7.5

Complimentary bread basket

Our in house made fresh baked sourdough country bread

Starters

Brown crab parfait, freshly picked white crab

Carrot, orange and fennel slaw (GF, Mollusc, D)

Wild garlic & potato cream

Lancashire cheese and potato fritter (DF,GF,)

Outdoor reared Bowland pork, free range Malham herb fed chicken & pistachio terrine

Dressed leaves, Parker's piccalilli (DF,G)

Mains

Charcoal grilled fillet of wild premium local dayboat fish of the day, lemon hollandaise

New season asparagus, better than Jersey's Lancashire potatoes (D,GF, sulphites from wine)

Herb stuffed boned and roasted Bowland lamb leg served pink, it's sauce

New season vegetables, lamb fat roasties

60 day aged red wine braised minced beef pie in our beef fat pastry

Our fries or creamed mash, seasonal vegetables (G,D)

New season asparagus tart, hollandaise sauce

Dressed leaves, our fries (G,F,sulphites from wine)

Afters

70% Valrhona Dark Chocolate parfait

Chantilly cream (D,GF)

Tomlinson's candle grown rhubarb & Slaidburn eggs custard ice cream

Rhubarb jelly, toasted almond biscuit (GF, DF)

Courtyard dairy curated best of seasonal British cheese plate

Crackers & grapes (G,D)

+5

Plant based menu

Charcoal grilled new season sprouting broccoli

Roasted hazelnuts & shaved fennel, wild garlic oil (DF,GF, NUTS)

Asparagus tart, za'atar dressing

Dressed leaves, our fries (DF,GF, Sesame)

Indulgent Coconut milk ice

Roasted Tomlinson's rhubarb (DF,GF)

NB All game dishes may contain shot +£ denotes a supplement charge on our daily fixed price a la carte

D DAIRY GF GLUTEN FREE G GLUTEN V VEGETARIAN PB PLANTBASED N NUTS S SHELLFISH/SEAFOOD

Children up to 12 1 course £20 2 courses £23 Please ask team members for children's menu selection

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