



## Sample Autumn Sunday lunch menu

### Cocktails of the day

Blood Orange Negroni / Americano / Our own Sloe Gin fizz / Aperol Negroni	12
Non Alcoholic treats /No Gin & tonic / Earl Grey Tea &Tonic / Bramble Crush	7
Glass of Champagne	15
Enjoy a G+T made from our own infused Bowland Sloe Gin	12

### Snacks

Lancs cheese & potato churros £7      2 Pristine Irish Oysters & mignonette £8

### Bread

Our in house organic British milled flour Sourdough, Lancashire butter or Lancashire rapeseed oil 7.5

## 3 course lunch £50

### Starters

#### Local estate game starter of the day

Its' seasonal accompaniment (D, GF)

#### Roasted cumin infused Tarleton cauliflower

Tarator sauce, Za'atar dressing (GF, DF, SESAME, PB)

#### Wild line caught charcoal grilled Cornish Tuna Kofta

Garlic alioli (GF, DF, Seafood)

#### Cornish line caught wild sweet bonito, seared & herbed tataki style

House dressing of pickled wild garlic, ginger, garum, citrus and salted garden plums (DF, G) +£7

### Mains

#### Charcoal grilled East coast monkfish, South Indian curry sauce

Seasonal greens our fries (GF, D)

#### Roasted local estate shot wild mallard breast served pink, confit leg, elderberry sauce

Winter greens, creamed mash (D, GF, +£5)

#### Roasted boned local estate shot pheasant breast, sherry sauce

Seasonal trimmings (GF,D)

#### Crown Prince pumpkin, wild Bowland foraged & farmed Lancaster chestnut mushrooms

Tarleton Cavolo Nero, sage butter (GF, D)

#### Today's Pies ( please enquire with team members)

Creamed mash or our fries, seasonal vegetables its' gravy (G,D)

#### Wild line caught Whitby turbot for 2, herb & lemon dressing

Creamed mash or fries, seasonal greens (DF,GF, +10PP)

### Afters

#### Baked 70% Valrhona chocolate mousse

Salted milk ice cream, Chantilly cream (D,GF)

#### Caramelised Newton apples tart

Bay leaf custard with Andrew's Lancaster Bay leaves (D, GF)

#### Basque style burnt vanilla cheesecake

Newton black currants compote (GF, D)

#### Courtyard Dairy curated Cheese plate

Crackers, fruit, chutney (D,GF) +£7