



Good Friday Fish Fest Menu Friday April 18th

Snacks

MB Whelks & wild garlic mayonnaise 7 / 2Pristine Oysters & mignonette 8
2 Poached Oysters, rhubarb mignonette, wild garlic oil 8

Bread

Our in house made Sourdough country bread with organic British flour, Lancashire butter or rapeseed oil £5

Starters

Caribbean style Morecambe Bay brown crab & tomato gratin

Dressed spring salad (DF,GF)

Cornish wild blue fin tuna tataki & sashimi, our ponzu

Pickles & fresh horseradish (DF,GF, Soy, sesame)

Crispy gurnard tempura, pea puree

Slaidburn hen's egg & mayonnaise (DF, G)

Mains

Monkfish, Morecambe Bay langoustines, Manx Queenie scallops & Wye Valley asparagus pot pie

Lobster bisque sauce, our creamed mash (D, GF shellfish)

Charcoal grilled Whitby or Morecambe Bay day boat prime white fish fillet, Lancs rapeseed oil hollandaise

New season Wye Valley asparagus & Jersey Royal potatoes (D, GF)

Rapeseed oil confit Skrei cod, warm Morecambe Bay cockles & Scottish mussels dressing

On Spanish style squid ink and cuttlefish bomba rice & alioli or our fries (GF, DF)

Afters

Baked 70% Valrhona dark Chocolate mousse

Chantilly cream (D,GF)

Rhubarb & white chocolate parfait

Roasted Tomlinson's candle grown Rhubarb (GF, D)

Crème caramel with Slaidburn eggs & Gisburn cream

Caramelised oranges and almond tuile (D,GF)

Courtyard Dairy curated Cheese plate

Crackers, fruit, chutney (D,GF) £8

D DAIRY GF GLUTEN FREE G GLUTEN N NUTS S SHELLFISH/SEAFOOD

We reserve the right to amend or change dishes at any time according to seasonal availability