



Snacks

Pork puffs £7.50 Lancashire cheese & potato churros £10 2 pristine oysters & pickled rhubarb mignonette £8

Bread

Our in house made Sourdough country bread with organic British flour & Lancaster rapeseed oil or butter £8

Sample seasonal summer daily changing menu

Thursday – Saturday Lunch & Dinner Sunday all day

Starters

Lancaster mushrooms, parsley & lemon parfait

Mushroom ceviche (D,GF,V)

Carribean style salt cod fritters

Garlic & lemon mayonnaise (G, DF)

Pork, Malham chicken & pistachio terrine (Jane Grimes outdoor reared Whalley Tamworth's)

Our pickles (GF,DF)

Hand diver caught extra large outer Hebrides scallop

Scallop roe & garlic butter (GF,DF, Shellfish)

Herb infused Tarleton tomatoes, curds on sourdough

Cold refreshing tomato water (GF,D)

Mains

Lancaster rapeseed oil confit wild line caught Shetland cod

Rapeseed oil hollandaise, our fries, seasonal pod vegetables (DF,GF)

Roasted troncon of wild Morecambe Bay seabass, garden herb dressing, lemon & sea salt

Wild foraged samphire, Ormskirk potatoes or our fries (GF,DF)

Charcoal grilled 40 day aged Bowland beef rumpcap served MR, red wine sauce

Seasonal greens, our fries or creamed mash (D,GF)

Confit Tarleton tomato tart, garden herb sauce

Dressed leaves, our fries (G,D)

Creamed layered potato and Lancashire cheese pie

Our fries, seasonal vegetables and cheese sauce (D,G,V)

Meat pie of the day in our roasted fat hot crust pastry, braising gravy

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

Afters

Baked 70% Valrhona chocolate mousse

Salted milk ice cream (D,GF)

Rhubarb Roberts Yorkshire rhubarb & white chocolate parfait

Roasted rhubarb, its' sauce and puree (D, GF)

Garden eldederflower roasted new season peach, elderflower diplomat cream

All butter Breton shortbread (G,D)

New season Kentish cherries, almond & pistachio tart

Cherry ice cream (V, D, G, NUTS)

Courtyard Dairy curated Cheese plate

Crackers, fruits, chutney +£8 (D,GF)

Summer 2025 Lunchtime Seafood Specials

Available as part of our seasonal 2/3 course menu or as 1 main meal course
By pre order only, pre order on the comments section when booking

Whole charcoal grilled herbed Turbot for 2 to share

Ormskirk potatoes or fries & seasonal greens £60 for 2
As part of 2/3 courses menu supplement will be £15pp

Whole crab for 2 to share

Fries, dressed salad, sourdough bread & butter £50
As part of 2/3 courses menu supplement will be £15pp

Charcoal grilled whole lobster for 1

Fries, Parkers special bisque sauce, fries £60
As part of 2/3 course menu supplement will be £25

Seafood platter for 2 to share

Oysters, langoustines, mussels, cockles, crab claws, whelks, Mignonette, Marie Rose, bread & butter £100
With 1 whole lobster £150

Please note this is not available as part of the 3 course menu and prices may change subject to market price
When you enquire or pre order we will confirm prices

Aged Meat specials

By preorder only Chateaubriand for 2
Rib of beef for 2
Market price will be advised when you pre order

This is a sample menu only and we reserve the right to amend dishes and prices as needed

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