



Summer seasonal daily changing fixed price set menu £35
Thursday – Friday Lunch & Dinner
Saturday Lunch only

Starters

Spillman's asparagus velouté

Crispy egg (D,GF,V)

Confit mushroom parfait

Toasted sourdough (D,G)

Mains

Bowland roe deer & red wine ragu

Creamed mash and seasonal greens (D,GF)

Creamed layered potato and Lancashire cheese pie

Our fries OR seasonal vegetables OR salad (D,G,V)

Afters

Kathy's Gisburn cream & lemon posset

Seasonal berry compote (DF,GF)

Courtyard Dairy curated Cheese plate

Crackers, fruits, chutney +£10(D,GF)

This is a sample menu of a daily changing seasonal offering

NB As this is daily prepared menu it will not be possible to cater for any special dietary requirements

D DAIRY **GF** GLUTEN FREE **G** GLUTEN **V** VEGETARIAN **PB** PLANTBASED **N** NUTS **S** SHELLFISH/SEAFOOD
We kindly ask that tables of 4 or more please restrict themselves to 3 choices only per course for ease of Service