



Valentines Day 2026 Lunch & Supper

Saturday 14th February 6 courses £160 for 2

Nibble

Potato and Lancashire cheese churros (GF, D)

Bread

Our in house made sourdough with organic British flour, whipped house herb butter (G,D)

Starters

Lightly smoked warm 5 spiced Meanley Estate wild duck breast

Beetroot, orange & pickled Lancashire ginger (DF, GF)

or

Confit Lancaster mushrooms, lemon, & parsley cream

Slaiburn happy egg yolk, parsley crisp (GF,D)

or

Charcoal grilled Manx queenie scallops

Blood orange, lemon and garlic butter (D, GF, shellfish)

Mains

Charcoal grilled local estate shot Bowland venison loin served MR, Bourguignon of shin, its' sauce, winter truffle

Crispy potato terrine with Uncle David's potatoes (GF, D, Red wine)

or

Butter roasted fillet of wild day boat halibut or turbot depending on market availability, Champagne sauce,

confit fennel, winter truffle crispy potato terrine with Uncle David's potatoes

or

Baron Bigod soufflé and its' sauce, winter truffle

Crispy potato terrine with Uncle David's potatoes (GF,D)

Afters

Robert Tomlinson's Yorkshire rhubarb & Slaiburn egg custard extravaganza

Roasted rhubarb, set custard, rhubarb jelly & sauce GF, D

Or

Tiramilova, think Tiramisu & Pavlova

Coffee meringue, cappuccino parfait, 70% Valrhona chocolate sauce (GF,D)

Or

3 Courtyard Dairy seasonal cheese selection house crackers, grapes & chutney (Contains Dairy) +£8

Sweet treat

Salted caramel & 70% Valrhona dark chocolate truffle