British Pie Week 2026 Menu

Bread

Our in house made Sourdough country bread with organic British flour & Lancaster rapeseed oil

2 courses £50 3 courses £60

Starters

Bowland pork, chicken & pistachio terrine
Dressed leaves, chutney (DF, GF)
Langoustine brochettes
It's bisque (D, Shellfish, GF) +£10
Potted peppered Scottish mackerel
Sourdough toast (GF, D)
Lancaster mushrooms, lemon & parsley parfait
Mushroom ceviche (GF, D)

Pies #BritishPieWeek

Free range Malham chicken, mushrooms & Bowland wild garlic in our rough puff pastry, its' sauce
Creamed mash or our fries, seasonal vegetables (D, G)
Curried mutton in mutton fat pastry, curry sauce, a Parkers classic taste award winner & Hairy Bikers favourite
Creamed mash or fries, seasonal vegetables (D, G, Chilli)
Venison bourguignon in roasted pork fat pastry
Creamed mash or our fries, seasonal vegetables (D, G, alcohol, mushrooms)
Scottish turbot, cod, langoustines in all butter puff pastry, lobster bisque sauce
Creamed mash or our fries, buttered peas (D,G, alc, Shellfish, until stocks last so please preorder)
Creamed layered potato & Lancashire cheese pie in our light butter puff
Our fries and seasonal vegetables or dressed watercress & piccalilli (D,G)
Braised beet leaves and caramelised onions in our rapeseed oil pastry, warm tarator sauce (PB)
Our fries & seasonal vegetables (G,D)

Afters

Tiramilova, think Tiramisu & Pavlova
Coffee meringue & ice cream, 70% Valrhona chocolate sauce, vanilla mascarpone cream (D, GF)
Rhubarb Roberts pink rhubarb & blood orange pie
Ginger custard (D, G)
Seville orange marmalade pudding
Orange custard(D,G)
Courtyard Dairy curated Cheese plate
Crackers, fruits, chutney +£8

We kindly ask that tables of 4 or more please restrict themselves to 3 choices only per course for ease of Service
NB All game dishes may contain shot +£ denotes a supplement charge on our daily fixed price a la carte
D DAIRY **GF** GLUTEN FREE **G** GLUTEN **V** VEGETARIAN **PB** PLANTBASED **N** NUTS **S** SHELLFISH/SEAFOOD

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