



Today's Tipples

Negroni / Americano/Our rhubarb Gin Fizz / Aperol Negroni / Glass of Champagne £16

Non alcoholic treats

Earl Grey Tea & tonic / No Gin & tonic / Rhubarb Presse £7

Snacks

Whitby Whelks, wild garlic aioli £10 Crispy potato scratchings £6 2 pristine oysters (Louet Fessier) & Mignonette £8.50

Bread

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

Extras

Our house fries £8 Our famous creamed mash £8 Seasonal vegetables £8 Piece of butter (15g) £1
Extra gravy £6 (please order with your main course or allow 10 minutes as we prepare it fresh) extra slice bread £1.50

2 courses £50 or 3 courses £60

Starters

Wild garlic & new season asparagus Portuguese style custard tart

Dressed leaves (G, D, V)

Bowland pork & Malham chicken terrine

Chutney, pickles, dressed salad (D, G)

Potted spiced kippers, sourdough soldiers

Pickles (D,G)

Scottish queen scallops

Wild garlic & lemon butter (GF, D) +£7

Mains

Free range Malham chicken & Lancaster mushrooms & wild garlic pie, its' sauce

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

Creamed layered potato & Lancashire cheese pie in our light butter puff

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

Cumin roasted Tarleton cauliflower, Jewelled onion & fennel rice pilaff

Greens, tarator sauce (NUTS, D,GF,V)

Dayboat fish fillet, wild garlic sauce, asparagus puree

Greens, our fries (D, GF)

Aged Bowland beef skirt steak served MR, red wine sauce

Greens, our fries or creamed mash (GF, D)

Whole herb roasted Morecambe Bay dayboat John Dory (500g)

Butter roasted new potatoes, wild garlic capers dressing (GF,DF) +£10

Afters

70% cocoa baked Valrhona chocolate mousse

Vanilla Chantilly (D,GF)

Orange crème caramel with Slaidburn eggs

, Caramelised blood oranges, almond tuile (V, D, GF, Nuts)

Rhubarb Robert's outstanding forced Yorkshire rhubarb on a frangipane sable

Rhubarb fool, roasted rhubarb (G, D. NUTS)

Courtyard Dairy curated Cheese plate

Crackers, fruits, chutney +£8

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

All game may contain shot Please order your baked deserts at the time of ordering your mains Thank you

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