

S E T D I N E R
M E N U

For tables above 12

S t a r t e r

Garlic Bread Traditional (Vegan on request) 6.5

Spiced Sweet Potato & Coconut Soup 8

Curry and coriander oil, warm bread roll

Bury Black Pudding Fritters 9

Apple sauce, wholegrain mustard

Chinese BBQ Jackfruit and Vegetable Bao Buns (VE) 9

Sesame seeds, sweet chilli dipping sauce

M a i n

Chicken and Tarragon Ballentine 17.5

Bowland ham hock and mustard bon bon, creamed leeks, truffle potato terrine,
tarragon veloute

Four Cheese & Onion Pie 16.5

Chunky chips, carrot and swede, mustard sauce

Beetroot, wild mushroom and Butternut Squash Risotto 15

Served with crispy sage (VE and GF)

Classic Margherita (V) 12

Confit cherry tomatoes, tomato sauce, buffalo mozzarella, basil oil (V)

Confit Duck Leg 18.5

Braised red cabbage, roasted parsnips, parsnip puree, fondant potato, rosemary and
blueberry jus (GF)

Chargrilled 100z Ribeye Steak 32

Chunky chips, onion rings, garlic field mushroom, wedge salad,
peppercorn or bearnaise sauce

D e s s e r t

Blueberry & Lemon Meringue Cheesecake (V)

Mascarpone, vanilla, blueberry compote, biscuit crumb, lemon meringue ice cream

Sticky Toffee Pudding (V)

Caramel sauce, stem ginger ice cream

Eton Mess Sundae (V GF)

Strawberries & cream ice cream, poached strawberries, whipped cream, meringue

Coconut & Vanilla Rice Pudding (VE GF)

Roast pineapple, toasted coconut, mango sorbet,