



## Starters

Seasonal Soup of the Day, Crusty Bread Roll and Flavoured Butter

Haggis and Lancashire Black Pudding with Neaps and Tatties, Whisky Sauce

Pan Fried Garlic Wild Mushrooms on Toasted Bloomer, Balsamic and Chive Pesto

Homemade Scotch Egg, Serrano Ham Crisps and House Brown Sauce

## Main Course

8oz Welsh Black Rib Eye Steak, Flat Cap Mushroom, Cherry Vine Tomatoes, Watercress and Garlic Butter, Skinny Fries (£5 Supplement)

Spinach and Ricotta Tortellini, with Pesto and Pinenut Cream and a Parmesan Biscuit

Oven Roasted Corn Fed Chicken Breast Stuffed with Wild Mushrooms, Mixed Bean Stew and Parmentier Potatoes

Beer Battered Fish And Chips With Handcut Chips And Mushy peas, Fresh Tartar And Lemon

## Desserts

A Selection of Ice Cream and Sorbet Served in a Brandy Snap Basket

Mango and Ginger Cheesecake with Orange Sorbet and Candied Peel

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream

Warm Espresso Dipping Sauce Topped with Vanilla Cream , Served with Cinnamon Doughnuts

*2 courses for £12.95 / 3 courses for £15.95  
Monday - Thursday*