



THE
BASTION

BAR & RESTAURANT

DINNER INCLUSIVE MENU

STARTERS

Homemade Soup of the Day with a Warm Bread Roll and Lancashire Butter

Baked Goats Cheese Crottin, Onion Jam, Candied Walnuts and Focaccia Crisps

Homemade Scotch Egg, Crispy Serrano Ham and House Brown Sauce

Crisp Tempura Prawns with a Spiced Cauliflower Dip

Confit Duck Spring Roll, Barbecued Sweetcorn, Home Cured Duck Ham with a Chilli and Onion Salad
(£2.50 supplement)

MAIN COURSES

Pan Seared Seabass Fillet, Samphire and Lemon Orzo with Chorizo and Brown Shrimp Butter

Corn Fed Chicken Breast, Creamed Potato, Spring Peas and Bacon with Grilled Baby Gem, Beer Braised Onion and Chicken Cream

Spinach and Ricotta Tortellini with Pesto & Pinenut Cream and Parmesan Biscuit

Slow Braised Ox Cheek with Caramelised Shallot Mash, Baby Beets, Creamed and Crispy Carrots

6oz Scottish Sirloin Steak Served with Portobello Mushroom, Slow Roasted Confit Tomato, Fries and Watercress
(£3.50 supplement)

DESSERTS

Chocolate and Salted Caramel Fondant with Honeycomb and Vanilla Ice Cream

Vanilla Crème Brulee with Glazed Figs, Candied Popcorn and Pecan Brittle

Strawberry Cheesecake with Marinated Strawberries and Black Pepper Meringues

Traditional Sticky Toffee Pudding with Butterscotch Sauce, Clotted Cream and Candied Dates

Selection of Ice Cream and Sorbets in a Brandy Snap Basket

2 COURSES £20.00 | 3 COURSES £25.00