

Starter Plates

Pressed terrine of wild rabbit & foie gras, autumn spiced pear chutney, walnut brioche.

£9.00

- - -

Pan fried diver caught curried king scallops, braised baby gem lettuce, smoked cauliflower cheese puree.

£11.00

- - -

Rustic clay pot of Lancashire onion soup, Gruyere cheese gratin.

£5.50

Kiln hot smoked salmon, seaweed buttered purple potato salad, radish Carpaccio.

£8.00

- - -

Garstang goats cheese profiterole, heritage tomato jelly, pickled walnuts, melba toast.

£6.00

Main Plates

Reg Johnsons goosnargh duck breast and orange confit leg canelloni, truffled celeriac foam, curly kale.

£17.50

- - -

Lakeland rump of lamb, Sheppard's pie fritters, garden pea & vanilla, rosemary jus-gras.

£18.00

- - -

Fleetwood market halibut, lobster mousseline, sea asparagus, champagne & tomato butter sauce.

£19.00

John 'Pennys' aged fillet of beef, garlic wild mushrooms, snails, horseradish, pommes dauphinoise, bone marrow, sauce bordelaise.

£22.50

- - -

Bourbon smoked haunch of Trough of Bowland venison, ruby beetroot, saute trompettes, chocolate sauce.

£18.50

- - -

John Penny's prime griddled aged steak cuts, properly garnished, plain/garlic or Peppercorn sauce, hand cut chips.

1/2 pound Fillet £24.95 / 20oz For Rib £27.00 / 10oz Sirloin £21.95

