

Set Early Evening Menu

Starter Plates

The 'Retro' prawn cocktail, baby gem & radicchio, tomato and cognac tomato mayo.

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White crab meat & smoked salmon croquette, baby gem lettuce homemade tartar sauce.

Duck liver & port parfait, onion marmalade, duck fat fried bread.

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Caramelised Lancashire onion soup, gruyere cheese gratin.

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Canteloupe & ogen melon, fresh strawberries, orange dressing.

Main Plates

Slow cooked feather blade of beef, whipped creamed potatoes, "bourguignon" sauce.

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Local market deep sea hake, sea asparagus, soft herb crust, champagne, mussels & tomatoes.

Late seasons rump of Lakeland lamb, sheppard's pie fritter, garden peas.

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John Penny's prime griddled aged 1/2lb fillet steak, properly garnished, plain/garlic or peppercorn sauce, hand cut chips.

£10.00 supplement

Sweet Plates

Chocolate & orange ganache tort, cherry compote.

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BDH warm apple pie, custard sauce, vanilla ice cream.

Lemon tart, Autumn fruit ice cream.

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Vanilla & amaretto brulee, short bread fingers.



**2 courses
21.95**



**3 courses
25.95**

