



Valentine's Night

Starter Plates

Goats cheese croquette

walnut crumb, gem, texture of beetroot.

Duck and goose liver parfait

shallot and thyme marmalade, sour dough.

Curried king scallops

smoked cauliflower cheese, charred ham hock.

Celeriac velouté

aerated cream, croutons, truffle oil.

Main Plates

John Penny's beef fillet

triple cooked chips, chasseur sauce.

Cumbrian rump of lamb

crushed olive potatoes, garden pea, Madeira.

Braised deep sea hake

sea asparagus, shell fish bisque, lobster ravioli.

Rare breed pork tenderloin

cider fondant potatoes, poached apple and sage.

Sweet Plates

Strawberry and elderflower gin pana cotta

shortbread crumb.

Lancashire cheese plate

grapes & celery.

Vanilla and amaretto brulee

sugared doughnuts.

Dark chocolate marquis

cherry compote, double cream ice cream.

35.50



