

Dinner Menu

Mushroom and marsala soup	£5.50
Salad of lentils with smoked duck breast, quails eggs	£7.25
Smoked haddock fishcake, poached egg, coarse mustard butter sauce	£7.50
Salad of smoked salmon and prawns, lime vinaigrette, horseradish cream	£6.50
Spinach and goats cheese tart with red onion jam	£6.95
Salad of English asparagus with lemon butter and Lancashire cheese	£7.25
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Seared 28 day rib eye steak with barbecue sauce, pan fried new potatoes and portobello mushrooms*	£19.00
Breast of cornfed chicken with walnut aillade, Jersey Royals, asparagus and cherry tomatoes	£16.00
Fillet of seatrout, crushed new potatoes, fine beans, herb butter sauce	£14.75
Medley of seatrout, seabass & scallop with a seafood sauce with Jersey Royals *	£19.00
Pork tenderloin, potato gratin, red wine sauce, portobello mushrooms, spinach	£16.00
Seared breast of Gressingham duck with honey, asparagus and orange sauce	£18.00
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Selection of desserts	£6.50
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Coffee or tea	

These prices cover appetizer in the bar on arrival, homemade bread at the table and vegetables which are included in all main courses.

*There will be a supplement for these dishes for guests on our dinner, bed and breakfast option