



GROUP MENU



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to begin...

Homemade Soup of the Day gf, v, df*

Port of Lancaster smoked salmon and Frank Benson's Morecambe Bay shrimps gf*, df*

Toasted sour dough, lemon gel, dressed leaves

Ham Hock Fritter gf*, df*

Pickled carrot, carrot gel, coriander oil & rocket salad

Charred Red Cabbage v, ve, gf, df

Celeriac puree & apple salad

to follow...

Slow Cooked Pork Collar gf, df*

Boulangère potatoes, caramelised apple, beetroot and fenugreek sauce

Ribble Valley Chicken gf df*

Dauphinoise potato, sweetcorn puree, charred sweetcorn, greens and tarragon jus

Baked Cod gf, df*

Saffron crushed potatoes, seasonal vegetables and red pepper reduction

Moroccan Vegetable Pithivier v, ve, gf, df*

Parisian potatoes, braised baby gem, slow cooked tomato, aubergine puree and a cucumber & mint dressing

to finish...

Seasonal Crème Brûlée gf*

Shortbread biscuit

Sticky Toffee Pudding gf*

Vanilla ice cream and butterscotch sauce

Lemon Posset gf

Seasonal fruit compote

Vegan Chocolate Brownie v, ve, df

Griottines cherries & cherry sorbet

Selection of Courtyard Dairy Cheeses gf* (£2.50 Supplement)

Fruit chutney, celery, grapes & crackers

Prices are inclusive of VAT charged at the current rate. Allergens and Dietary Requirements: It is the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf*) - gluten free adaptable (ve) - vegan (df) - dairy free