

LOUËT-FEISSER OYSTERS Shallot house dressing, sourdough bread, whey butter £28.50 as an extra course or £18.00 extra as a starter

SOURDOUGH BREADS & WHEY BUTTER

SAUSAGE ROLLS English mustard mayonnaise

Starters

NEW SEASONS CAULIFLOWER SOUP (PB) Black rice, yeast, Mrs Kirkham's Lancashire cheese croutons

> POTTED FLOOKBURGH SHRIMPS Whipped mace butter, hot crumpets

SEAFOOD CHOWDER £5.00 sup Smoked haddock, prawns, seafood, sticky rice

CLASSIC DUCK CONFIT Jersey royal hash, pickled garden shallots

Mains

ANGUS SIRLOIN OF BEEF £5.00 sup Aged 56 days, Yorkshire pudding, roasting juices, purée & roast beef fat potatoes, seasonal garden vegetables

> BBQ RARE BREED DOUBLE PORK CHOP Loaded skins, BBQ sauce, seasonal garden vegetables

MORECAMBE BAY SEA BASS FILLET Smoked garden tomatoes, basil pesto, puree potatoes, seasonal garden vegetables

MARKET FISH £5.00 sup Grilled or pan fried, tempura spring onion, new potatoes, Hollandaise sauce, seasonal garden vegetables

> BROAD BEANS AND PEAS (PB) Risotto, onion foam

Desserts

ETON MESS English strawberries, meringue, white chocolate, double cream

> APRICOT AND ALMOND TART (PB) Vanilla ice cream

TRIPLE MELTING CHOCOLATE Salted caramel ice cream, English cherries, blanched hazelnuts

> CLASSIC CRÈME CARAMEL With or without very thick Jersey double cream

A selection of British and Irish cheeses from the courtyard dairy, extra course £15.00

ECCLES CAKES

£65pp

A £2 cover charge per head will be added to your bill, along with a discretionary 10% service charge that goes to all our amazing team members.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.