

LUNCH	SAMPLE	2 COURSES £24	3 COURSES £29
SNACKS		£	
	Comté gougeres, caramelised onion	5	
	Truffle pudding	5	
	Parmesan biscuit, cod roe	5	
	Lamb croquette, ramson	5	
STARTERS		MAINS	
	Caramelised potatoes, smoked eel & buttermilk cream	Roasted plaice, cep mushroom & toasted yeast	
	Caramelised pork belly, Jerusalem artichoke & elderberry	Goosnargh chicken, parsnip, tarragon & stout	
	Velouté celeriac, brown butter & apple	Roasted Jerusalem artichoke, spiced lentils & aubergine	
		SIDES	£
		Heritage potatoes, hazelnut & rosemary	5
		Our Farm greens, almonds & Spenwood	5
		Glazed beetroots with mustard butter	5

LUNCH	SAMPLE	2 COURSES £24	3 COURSES £29
DESSERTS		DESSERT WINE PAIRING 75ML	
	Caramelised gingerbread, poached pears & milk ice cream	Marsala, Superiore Dolce, Vito Curatolo Arini, Italy	7
	Vanilla rice pudding, plum compote & almond crumb	Chateau Partarrieu, Sauternes, France, 2015	12
	Dark chocolate fondant & anise hyssop	Muscat de Frontignan, Chateau de la Peyrade, France, NV	8
CHEESE		£	
	Mrs Kirkham's Lancashire, Cashel blue, chutney, crackers	5/10	Madeira, Boal Reserva, Barbeito, Portugal, NV
			Tawny Dee, Niepoort, Portugal, NV
			Ramos Pinto, 'Adriano' White Port Reserva, Portugal, NV
			6
			5.90