

Breads ...£2.20

Garlic butter bread, Cheese & bacon bread, basil butter bread

Granary or French bread with Baumanns oil

Granary or French bread with a bowl of olives

Starters ... £5.00

Deep fried salmon goujons, red pepper, chilli tomato salsa, fried watercress

Monsieur Daniels Potage du jour, granary bread

Honey roast wood pigeon, black pudd, streaky bacon & balsamic glaze

Chicken satay skewers in bed with mango

Poached egg, prosciutto, field mushroom and toasted English muffin

Winter leaves, Shiraz poached pear, grilled halloumi & walnut dressing

"Moules au facon du Chef"

Mains ... £10.00

Chicken fricassée, rosemary bubble & squeak, mild curry cream

Chilli & lime crab cake, caramel dipping sauce, ubiquitous hand cuts

Veal schnitzel, fried duck egg, anchovy and lemon

Welsh rarebit smoked haddock, olive oil mash, wilted greens

Seared minute steak, wild mushroom butter, saladaise tossed potatoes

Mushroom, blue cheese & basil tart, dressed rocket leaves, parmesan shavings

Lancashire Hot pot

Braised heel of beef, Worcestershire sauce creamed potatoes, red wine jus

Bowl of vegetables £2.00, buttered new potatoes £2.00

French fries £2.00, mixed leaf salad £2.00

Pudds ...£5.00

Apple, quince and cinnamon crumble, lashings of vanilla custard

Slate of 3 cheese, celery, water biscuits & home made chutney

Orange marmalade treacle tart, brown bread ice cream & hot golden syrup

Lemon mascarpone mousse, our own white chocolate & cranberry cookies

Chocolate brownie dusted with horlicks, clotted cream ice, chocolate sauce

All coffees (or teas) from £1.60 with our own fudge & chocolate truffles

Please ask for our chosen wines available by the glass

Coffee & petits fours are included with 3 courses

Prices include VAT and any gratuity is left to the discretion of our guests

Like our Brasserie many of our dishes contain nuts - please ask for details before ordering.