

Party Menu

To Start...

Taste of cured sea trout

Soy and pickled ginger, sambuca and dill, strawberry and Portobello gin... £7.50

Chorizo, pulled pork, oregano and Manchego cheese croquette

Tomato and fire roasted red pepper chutney... £7

Wookey Hole cheddar and onion bread and butter pudding

Baked tomato fondue, pickled fennel... £7

Local shot pigeon breast

Pancetta, thyme and baby onion risotto... £7

Chicken liver and port parfait

Toasted bloomer, red onion and cranberry marmalade... £6.50

Soup of the day

Lancashire Bread House loaf, English butter... £4.50

Smoked bacon and cider Welsh mussels

Garlic butter, crusty bread... £7

Homemade garlic and herb focaccia

Balsamic pesto oil, virgin olive oil...£3

To Follow...

Tasting of pork

Black pudding and confit pork stuffed apple, crispy belly, braised cheek, honey roast carrot, cider jus... £17

Free range chicken breast

Chicken and leek pie, baby leeks, leek ash, carrot puree, chicken jus... £16

Baked salsify, beetroot and celeriac

Sage and garlic cream, garden herb crust... £13

Scallop and king prawn stuffed lemon sole

*Parsley crushed new potatoes, garlic buttered kale, parsley and Southport shrimp sauce...
£17*

Roast lamb loin

Cardamom braised wild rice, charred aubergine, chickpea and lentil bobotie... £17

Pan fried cod loin

Tagliatelle of mussels, samphire, pea and broad bean, saffron cream... £16

Roast duck breast

Confit duck spring roll, sesame oriental greens, black sesame crisp, anise jus... £17

8oz Taylor's Farm Flat Iron Steak

Saute of wild mushrooms, red onion and cherry tomato, hand cut chips, rocket and parmesan salad...£19

Char-grilled marinated halloumi

Roasted vegetables, smoked tomato fondue, wild rice...£10