

## Pre-prandials

### Strawberry Bellini

The perfect refreshing fruity cocktail, with strawberry puree and Prosecco..... £6

### Sweet gin martini

Incorporating Beefeater Gin and sweet vermouth, try this original cocktail dating back before the turn of the 20<sup>th</sup> century....£6

### Aperol Spritz

One of the most commonly drunk aperitifs in Italy, with complimenting flavours such as Prosecco, Aperol and soda....£6

## Starters

### Taste of cured sea trout

Soy and pickled ginger,  
Sambuca and dill,  
Strawberry and Portobello gin  
£7.50

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### 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

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### Soup of the day

Lancashire bread house loaf, English  
butter  
£4.50

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### Chicken liver and port parfait

Toasted bloomer, red onion and  
cranberry marmalade  
£6.50

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### Local shot pigeon breast

Pancetta, thyme and baby onion  
risotto  
£7

### Smoked bacon and cider Welsh mussels

Garlic butter, crusty bread  
£7

## To Follow

### Tasting of pork

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

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### Free range chicken breast

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

### Baked salsify, beetroot and celeriac

Sage and garlic cream, garden herb crust  
£13

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### Scallop and king prawn stuffed lemon sole

Parsley crushed new potatoes, garlic  
battered kale, parsley and Southport  
shrimp sauce  
£17

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### Roast Lamb loin

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

### Pan fried cod loin

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

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### Roast Duck breast

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

## Post-prandials

### Grasshopper

A sweet mint-flavoured after drink, with Crème de menthe, cacao white and cream £6.95

### Horse's neck

House brandy, served with ginger ale, bitters and a twist of lemon £6.50

### Toasted Almond

Disaronno, Tia Maria & cream, served over ice £7.50

### The Blue Mallard

Russian Standard vodka, Malibu, & Archers, served with pineapple, orange and cranberry juice £7.50

## Something sweet

### Treacle tart

Served with gingerbread ice cream

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### Tiramisu iced parfait

With cappuccino jelly and Tia Maria mascarpone

### The Mallard chocolate brownie

And white chocolate ice cream along with Eton mess

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*All desserts are £5.50*

### British Cheeseboard

Chutney, biscuits, grapes and celery  
£7

### Sticky toffee pudding

Served with butterscotch sauce and vanilla ice cream

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### Vanilla panna cotta

With Sloe gin blackberries and brandy snap