

## Pre-prandials

---

### Strawberry Bellini

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

### Sweet Gin Martini

Originally from the turn of the 20th century, Beefeater Gin and sweet vermouth... £6

### Aperol Spritz

Italy's most common aperitif, Prosecco, Aperol and soda... £6

---

## A La Carte Menu

### To Start...

#### Soup of the day

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

#### Roast Shetland scallops

Crispy pork belly, carrot and apple salad, burnt apple puree, jus... £9.50

#### Chicken liver and port parfait

Red onion and cranberry marmalade, toasted bloomer... £6.50

#### Local shot pigeon breast wellington

Celeriac puree, cranberry and thyme, red currant jus... £7

#### Dressed Cornish crab

Walnut, celery and dill salad, dill mayonnaise... £7.50

#### Chicken, pancetta and thyme terrine

Marinated tomato mayonnaise, thyme snow... £7

#### Beetroot and Brockmans Gin panna cotta

Marinated beetroot and feta salad, beetroot crisps... £6.50

### To Follow...

#### Spiced monkfish

Crab and prawn bhaji, coconut jasmine rice, harissa tomato salsa, herb yoghurt... £17.50

#### Tasting of pork

Crispy pork belly, cider braised cheek, black pudding and apple pastry, apple puree, dauphinoise potato, cider jus... £18.50

#### Roast duck breast

Maple glazed peach, confit onion mash, sherry and almond green beans, red wine jus... £18

#### Taylor's Farm lamb rack

Celeriac gratin, marinated cherry tomatoes, chimichurri dressing... £17.50

#### Hake fillet

Pistachio and herb crust, Southport Brown Shrimp soufflé, samphire and parsley sauce... £16

#### Free range chicken breast

Orange braised fennel, saffron potatoes, roast courgette, orange spiked chicken jus... £16

#### Piperade vegetable ragu stuffed bell pepper

Smoked aubergine puree, rocket pappardelle... £14.50

## Something Sweet...

### **The Mallard Chocolate Brownie**

Mixed berry eton mess, white chocolate ice cream... £6

### **Scotch Whisky Cranachan**

Raspberry sorbet, Scottish shortbread... £6

### **Damson Frangipane Tart**

Almond tuile, rum and raisin ice cream... £6

### **Sticky Toffee Cheesecake**

Butterscotch sauce, vanilla ice cream... £6

### **Taste of Citrus**

Lemon curd tart, orange and Cointreau panna cotta, grapefruit jelly, lemon sorbet... £6

### **British Cheeseboard**

A selection of British cheeses, artisan biscuits, Mallard chutney, grapes... £8.50

## Post-prandials

---

### **Grasshopper**

A sweet, mint infused after drink with creme de menth, cacao white and cream... £7

### **Toasted Almond**

Disaronno, Tia Maria and cream, served over ice... £6.50

### **Horse's Neck**

Brandy served with ginger ale, bitters and a twist of lemon... £6.50

---

**See our 'After Dinner' drinks menu for our selection of Ports, Whiskeys, Liqueurs and Digestifs**