

Snacks

Artisan Bread Selection (v)	£5.50
Wignalls Yallo Rapeseed Oil, Tomato Butter, Lancashire Cheese Custard	

Starters

Soup of the Day (v)	£6.50
Freshly Baked Bread	
Aubergine Baba Ganoush (ve)	£7.50
Linseed Crackers	
Satay Tofu Bao Bun (Ve)	£7.00
Pickled Vegetables, Jalapeno	
Wild Mushroom on Toast (v)	£8.00
Slow Cooked Duck Egg, Truffle Butter, Mushroom Ketchup	

Main Courses

Pumpkin Ravioli (v)	£18.95
Sage Cream, Pumpkin Fondant, Crispy Kale	
Sweet Potato Massaman (ve)	£19.00
Jasmine Rice	
Miso Roasted Jacket Potato (ve)	£17.50
Lentil Ragout, Vegan "Queso" Cheese	

Sides

Provençal Roasted Vegetables (v)	£4.00
Green Olive Tapenade	
Stem Broccoli (v)	£4.00
Miso Butter, Cashew	
Truffle Cauliflower Cheese (v)	£4.00
Triple Cooked Chips (v)	£4.00
Salt & Vinegar	

Desserts

Regional Cheese (v)	£12.00
Quince, Fig & Port Chutney, Pumpernickel Bread, Linseed Cracker	
Sticky Toffee Pudding (ve)	£7.50
Vanilla Ice-Cream, Toffee Sauce	
Pistachio Souffle (v)	£9.00
70% Dark Chocolate Sauce	
Chocolate Fudge Cake (ve)	£7.50
Spiced Pear Compote, Pear Sorbet	
Salted Caramel Creme Brulee (ve)	£7.50
Rum & Raisin Sable	
Chocolate Delice (v)	£8.00
Peanut Butter, Dulce de Leche, Peanut Brittle	

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.