

TRY THE VEG FEASTING MENU - 50PP

The full experience. Sit back and let our chef prepare a curated selection of vegetarian seasonal favorites, plus a special off-menu dish!

*menu option only available for the whole table



Warm Ale & Malt Loaf, Smoked Marmite Butter (GFO)	7
Marinated Olives (GF)	5
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (V/GFO)	6.5
Marinated Isle of Wight Tomato Salad, Walnut Mayo, Oregano Dressing (GFO)	12
Sweet & Sour Sticky Beetroot, Tarragon Seed Dressing & Lancashire Cheese Custard (V/GF)	14
Cured Carrot, Cider, Jalapeño Dressing & Apricot	14
Carmelised Kohlrabi, Girolles, Lovage	12
Charred Courgette, Dill Vinegar, Cavolo Nero & Smoked Butter Sauce (GF)	13
Charred Tenderstem Broccoli, Chilli Butter, Basil Curd & Toasted Hazelnuts (V/GFO/NFO)	14
Mustard & Chive Mash, Caremalised Onion (V/GFO)	6.5
Rosemary Fries & House Sauce (GF)	6.5
Whipped Cheesecake, Strawberries, Roasted White Chocolate (V/GFO)	12
Dark Chocolate Mousse, Peanut, Honeycomb & Malt Ice Cream (V/N/GFO)	13
Brown Butter & Almond Cake, New Moss Road Brambles, Lemon Thyme, Ginger (V/N)	12
Baron Bigod, Bourbon Treacle Cake & Roasted Apple Chutney (V)	13