

FEASTING MENU - 60PP

Chef's selection of seasonal sharing plates.
Minimum of 2 Guests. (GFO)



*The feasting menu is available for the whole table only

Marinated Olives (V/GF)	5
Dry-Cured Coppa (GF)	9
Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO)	7
+ Chicken Liver Parfait, Spiced Cherries (GF)	7
+ Isle Of White Tomato Gazpacho, Pesto (N)	5
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (V/GFO)	6.5
Smoked Trout Hashbrowns, Pickled Cucumber & Aioli (GF)	6.5
Short Rib Arancini, Nduja Ketchup	8
Beef Tartare, Pickled Walnut, Caramelised Onion Cracker (NFO/GFO)	14
Cider Cured Mackerel, Sweet & Smokey Carrot Salsa & Jalapeño Dressing (GF)	14.5
Pea & Basil Tarte, Wasabi Goats Curd (V/GFO)	14
Roasted King Scallops, Girolles, Lovage, Chicken & Buttermilk Sauce (GF)	19
Crispy Lamb Shoulder Scrumpet, Pickled Kohlrabi Slaw, Sweet & Sour Mint	13
Sweet & Sour Sticky Beetroot, Tarragon & Lancashire Cheese Mousse (V/GF)	14
10oz Treacle Glazed Rump, Horseraddish Béarnaise	31
Creedy Carver Duck Breast, Blueberry Hoisin Ketchup, Cavolo Nero (GFO)	28
Catch Of The Day, Courgette, Dill Vinegar & Elderflower Dashi	Market Price
Mustard & Chive Mash, Caramelised Onion (V/GFO)	6.5
Rosemary Duck Fat 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, Maple & Pink Pepper Flapjack, Peach Ketchup (V)	13