

BRASSERIE DINNER

Please inform us of any allergy or dietary requirement so we may assist you.

STARTERS

Soup of the Day

Selection of organic breads

Ham Hock Terrine

Heritage piccalilli, treacle loaf

Mackerel Parfait

Pickled seasonal vegetables and sourdough crisps

Lancashire Cheese Soufflé

Tomato jam

Caesar Salad

Cos lettuce, soft boiled egg, croutons, parmesan cheese, caesar dressing

Mixed Platter for Two

(£2 supplement per person) choose from:

Meat: Roast ham, chorizo sausage, pastrami and smoked chicken

Fish: Smoked trout, smoked salmon, roll mop herring and smoked mackerel

Vegetable: A mixture of chargrilled and pickled vegetables

All platters are served with potato salad, Beaufort cheese and chutney.

MAINS

Goosnargh Confit Duck Leg

Lima bean, chorizo, red pepper, marjoram

Our Fabulous Fish & Chips

Beer battered cod with hand cut chips, mushy peas and homemade tartar sauce

Nicoise Risotto

Black olive, fine beans, tomato

Truffle Poached Chicken

Fresh peas, feves, girolles, lovage oil

Market Fish of the Day

Seasonal vegetables, Anya potatoes and hollandaise sauce

Tomato & Red Pepper Polenta

Braised fennel, BBQ tender stem broccoli, crispy shallots

Slow Cooked Pork Belly

Vietnamese chicken broth and pickled vegetables

SIDE ORDERS £4

Avocado & Chick Pea Salad • Dauphinoise Potato • Hand Cut Chips • House Salad
Roasted Cauliflower, Maple & Raisin • Kale, Smoked Pancetta, Chestnut & Apple
Broccoli, Chilli & Almond • Anya New Potatoes • Seasonal Vegetables

£29 Two Courses

£39 Three Courses including Coffee
& Homemade Petit Fours

RARE BREED BEEF

All of our rare steaks are fired within a lumpwood chamber, retaining moisture, whilst giving a sweet charred flavour.

Belted Galloway (England - Cumbria)

Belted Galloway is native to the borders of Cumbria and Scotland; it is one of the oldest breeds in the world dating back to the 17th century. The cattle are ideal for the harsher weather of the fells with their thick coat of hair that insulates their body so well they have a minimal layer of fat.

Prices below are supplement charges to the menu price

Rib-eye £10pp

Sirloin £10pp

Fillet £12pp

Chateaubriand for Two £36 (£18pp)

Wagyu Beef (Japan - Kagoshima)

Wagyu Beef originates from Japan. The cattle are fed a beer every day and massaged once a week; this aids their digestion during the humid seasons. The intense marbling and natural process leads to higher volume in omega 3 and omega 6 fats than typical beef breeds.

Prices below are supplement charges to the menu price

Rib-eye £55pp

Sirloin £55pp

Fillet £70pp

Chateaubriand for Two £120 (£60pp)

All steaks are served with hand cut chips, Pickering watercress, field mushroom and gusto tomato.

SAUCES £3

Peppercorn • Red Wine Jus • Mushroom • Béarnaise • Hollandaise

DESSERTS

Sticky Toffee Pudding

Almond crumble, vanilla ice cream

Madagascan Vanilla Cheesecake

Philibon mango, butter oat biscuit, mango sorbet

Cherry Panna Cotta

English cherries, gingerbread

Dark Chocolate Pavé

Raspberry gel, raspberry meringue, raspberry sorbet

Poached Peach

Hazelnut frangipane, raspberry and rose jus

Cheese from Europe Personally Sourced by our Chef

Flatbreads, pear and saffron chutney
(£3 supplement)

WINE LIST

WINES BY THE GLASS and CARAFE

175ml standard, 250ml and 500ml Carafe

WHITE 175ml 250ml 500ml

86 Duas Quintas Branco, Ramos Pinto, Portugal £8.50 £13.50 £26

This wine is blended with traditional white varieties of the Douro Region. Only careful blending allows it to maintain the balance between acidity and maturity that makes it so fruity, tasty, with a long finish. It should always be enjoyed chilled.

701 Southern Dawn Sauvignon Blanc, Marlborough New Zealand £9.50 £14.50 £28

This crisp dry wine is striking with tropical fruit and gooseberry perfumes.

Mâcon-Vergisson, Nadine et Maurice Guerrin, France £8.50 £13.50 £26

Dry, fresh and fruit driven, this has had some oak and delivers a "Chablis-style" Mâcon.

97 Gavi, DOCG, Italy £9.50 £14.50 £28

Produced from Cortese grape, NW Italy near Alba. Ripe fruit with freshness and a clean and spicy flavour, smooth, silky rich and slightly aromatic.

ROSE

32 Chateau Mirambeau Rose Bordeaux, France £8.50 £13.50 £26

A delicious strawberry scented rosé, with great balance. The palate is fresh and succulent, with hints of cassis and strawberry. The finish is clean and long.

RED

130 Berton Vineyard Shiraz, Australia £9.50 £14.50 £28

Rich chocolate fruit with a hint of oak and a soft round finish, hints of brambles.

41 Bourgogne Pinot Noir, France £8.50 £13.50 £26

Soft and very drinkable medium bodied pinot noir. Drinks at its best with pork, red meats and creamy cheeses.

Rioja Vega, Crianza Tinto, Spain £8.50 £13.50 £26

This smooth, soft richly-fruited red has spice and vanilla from 12 months in American oak.

166 Santa Ema Merlot, Cachpoal Chile £9.50 £14.50 £28

Medium bodied supple and juicy. Attractive fresh aromas of leaf blackcurrant and raspberries. Rich dark fruits and a little spice.

CHAMPAGNE & SPARKLING WINES

200 Joseph Perrier Blanc de Blanc NV £70

Suggestions of marzipan and bread dough on the bouquet, juicy, supple and powerful with a spicy dryness. Fantastic with seafood and shellfish.

210 Laurent-Perrier Rose NV £95

The juice is left on the skins just long enough to extract a subtle colour, full of ripe strawberry aroma and cherry flavours.

211 Prosecco, Vetrano £32.95

Honest, no nonsense sparkling wine.

212 Castell d Olerdola Cava Brut Rosé £31.50

A fresh and attractive wine with delicious summer fruit aromas and flavours.

NEW WORLD

RED

130 Berton Reserve Shiraz, South Australia £38

Barossa Valley Rich chocolate fruit with a hint of oak and a soft round finish, hints of brambles.

133 The Conductor Merlot, Philip Shaw, Orange County Australia £41

A fantastic example of this widely planted grape, concentrated ripe fleshy fruit with plum and mocha undertones all wrapped up in a crisp, cool climate acidity.

183 Bodegas Lagarde Malbec, Lagarde, Argentina £39

Aged in new French oak. The Malbec shows real balance between fruit and wood. Medium to full bodied.

602 Instinct Pinot Noir, Kate Radburnd, Martinborough, New Zealand £42

A succulent fruit-filled pinot noir with both red & black fruit flavours. This wine has good body and a balanced acidity, produced by Kate Radburnd from Pask winery.

620 Massaya Classic, Lebanon £42

A blend of Cinsault, Cabernet and Syrah. Immediately fruity with a medium dry finish.

WHITE

121 Three Lions Chardonnay, Plantagenet, Mount Baker, Australia £35

Un-oaked, clean fresh white. Peachy aromas with lively useful fruit flavours.

170A Bonfire Hill, Extreme Vineyards White, Western Cape £36

A blend of Chenin Blanc, Grenache and Roussanne. Great depth and complexity. Citrus and peach flavours combined with vanilla undertones. Rich and full flavoured.

141 Pinot Gris, Spinyback, Waimea Estate, Nelson, New Zealand £35

Nelson, home to New Zealand's finest aromatic wines. Rich, mouth filling ripe fruit with a lip smacking, long lasting dry finish.

142 Rapaura Spring, Sauvignon Blanc, New Zealand £42

A Classic New Zealand Sauvignon from a fantastic producer.

Aromatic with intense herbaceous aroma and palate, crisp and zesty dryness.

ROSE

705 White Zinfandel, California £32.95

A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.

ITALY

RED

100 Chianti DOCG £39

Dei Colli Senesi Riccardo Falchini. Dark cherry aromas and a dense bright core of succulent fruit. An elegant and well structured wine.

99 Barbera d Alba DOC £41

Pio Cesare. A rich structure, plummy and complex flavours with spicy ripe fruit, blackberry aromas and a hint of toasted tobacco. Aged in French oak.

WHITE

97 Gavi, DOCG £41

Produced from Cortese grape, NW Italy near Alba. Ripe fruit with freshness and a clean and spicy flavour, smooth, silky rich and slightly aromatic.

103 La Ralle Greco, Basilicata IGT, Alovini £30

Greco is the grape variety producing an orange blossom nose then exotic peach and orange flavours. A great example.

GERMANY & AUSTRIA

WHITE

90 Oestrich Lenchen Riesling Kabinett, Peter Jakob, Germany £42

A clean and fragrant wine with citrus nuances and a zesty fresh style. Medium dry with racy acidity and a delicious fruit-filled palate. Peter has been named German winemaker of the year.

95 Zobinger Heiligenstein Riesling, J. Sonnhoff, Austria £49

A dry Riesling with lovely ripeness, ripe fruit and rather full bodied. Creamy aromatics of white flower and tropical fruit, apple and spiced pear, excellent length of flavour and lovely mineral balance.

SPAIN

RED

115 Paso-Primer Tinto, Somontano £33

Ripe blend of Merlot, Tempranillo and Cabernet Sauvignon, producing a lovely wine bursting with strawberry and raspberry flavours with soft tannins.

116 Gustalis Crianza Rioja £35

With 15 months in oak this is a most appealing wine showing strawberry fruit and vanilla on the nose. A great smooth Rioja.

WHITE

650 Albarino, Pazo de Barrantes Rias Baixas £45

This is native to North West Spain, producing a style of wine that they say is more important to them than Sauvignon is to New Zealand. A fantastic alternative from a beautiful area of Spain.

107 Clos Blanc Xipella, Falset Marca £30

Very complex with dominant mineral notes. Clean, crispy aromas, citrus and forest floor scents. A very fresh lasting finish.

FRANCE

RED

36 Brouilly, Château Des Tours £37.50

A wonderfully aromatic wine showing raspberries, redcurrants and concentrated juicy flavour from this large old estate. 'Entente Cordial' has a hand in the production. Delicious with lamb or white meats.

41 Bourgogne Pinot Noir £39.50

Soft and very drinkable medium bodied pinot noir. Drinks at its best with pork, red meats and creamy cheeses.

503 Gigondas Domaine de Cabasse £50

The wine has a dark ruby colour with an aroma of ripe fruits and spices. Long and harmonious finish, 14% volume. This is now one of the top selling Rhone wines. Bronze winner at the *Concours General, Paris 2006*.

WHITE

51 Chablis, Domaine des Valéry £45

This wine epitomises the fresh, steely, no wood approach to Chablis with its lovely pure mineral flavours and elegant, fruity style.

31 Chateau Loudenne £39

Sauvignon and Semillon blend give a full flavoured and satisfying finish. The Semillon gives an attractive peachiness and there's a subtle hint of oak.

ROSE

32 Chateau Mirambeau Rose £38

A delicious strawberry scented rosé, with great balance. The palate is fresh and succulent with hints of cassis and strawberry. The finish is long and clean.