**Starter**

Calamari fritters with garlic mayonnaise £9.00 (GF)

Raclette cheese & salami bake with house pickle salad £9.00 (GF)

Seared foie gras with caramelised apple and endive salad £12.95 (GF)

Celeriac soup with garlic croutons £7.50 (V)

Lancashire Bomb cheese soufflé with chopped beetroot salad £8.50 (V)

**Main Course**

Fillet of sea bass with galette potato, buttered leeks

& grain mustard sauce £22.00 (GF)

Braised shoulder of lamb, gratin potato, braised peppers

and rosemary sauce £23.00 (GF)

Mediterranean vegetable tart, sauce épice and tossed salad £15.00

12 oz sirloin steak with chorizo baked winter vegetables, French fries

& beef jus £30.00 (GF)

Slow roast goose with Anna potato, & roast winter vegetables

£26.00 (GF)

Roast pigeon crown, celeriac puree, red cabbage & game chips £18.00 (GF)

French Fries £3.50 (GF/VG)

Side salad £3.50 (GF/VG)

Mixed greens £3.50 (GF/V)

**Gluten free (GF)- Vegetarian (V)- Vegan (VG)-Contain nuts (N)**

**For any information on Allergens, please ask a member of staff.**

**All prices include VAT. Service at your discretion.**

**Dessert**

Chocolate and orange éclair with praline £9.50 (V/N)

Apple tart Tatin with vanilla ice cream £8.95 (V)

Christmas bakewell tart with brandy crème Chiboust £9.50 (V/N)

Homemade sorbets (VG) and ice creams (V) £6.00 (GF)

Selection of French and English cheeses £12.00/£18.00

**Dessert wine and Port**

2013 Château Petit Vedrines, Sauternes, France 100ml £8.50

2018 Moscato d`Asti, Luigi Tacchino 100ml £5.00

2018 Monbazillac, Domaine de l’Ancienne cure 100ml £6.50

2015 Botrytis Semillon, De Bortoli, Noble One, Australia 100ml £13.00

Warre’s Optima 10 year old Tawny Port 75ml £5.25

Walter Hicks, Western Hunt Ruby Port 75ml £3.75

Taylor’s LBV port 75ml £5.00

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