



PARKERS ARMS



Saturday 3 courses £28

Starters

Wester Ross organic salmon croquettes

Pea mayonnaise, soused cucumber GF 8

Whipped in house cured cod's roe Tarama style

Sourdough flatbread, radish 8

Portuguese style wild garlic custard tart

Dressed duerden's water cress V 8

Wild garlic & sprouting broccoli fritters

Wild garlic mayonnaise Vegan GF 8

Black pudding, pork, apple & sage sausage roll

Parker's piccalilli 8

Giant Argentinian red prawns

Garlic & lemon & butter, crusty sourdough 12*

Fish

Baby lemon sole, lemon butter

Spring greens, triple cooked chips or new potatoes 16

Wild garlic crumbed cod fillet

Triple cooked chips, garden peas, tartar sauce 18

Roast hake

Tomato rice, tomato & chickpea ragout GF 17

Charcoal Grill

8 oz rump of Bowland beef

19**

16 oz Rib of beef on the bone

32***

8 oz Pork loin chop with forced rhubarb butter

17

Served with triple cooked chips, dressed watercress or greens GF

Pies of the day

Curried mutton pie in mutton pastry, curry sauce

16

Roast chicken and creamed wild garlic in chicken fat pastry

16

Beetroot tops, caramelised onions & kale pasty, rapeseed oil pastry Vegan

16

Layered herbed creamed potato & Lancashire cheese

Dressed watercress or seasonal greens & vegetables

Extras

Triple cooked chips / Creamed mash/ seasonal vegetable GF

3.5



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Afters

70% Valrhona & salted caramel cheesecake

Roasted peanut ice cream, peanut brittle

9

Kathy's Wet nelly

Pouring cream

7.5

Valrhona 70% Chocolate pot

White chocolate mousse, chocolate meringue GF N

8

Seville orange marmalade ice cream

Brown bread biscuit

7.5

Yorkshire rhubarb floating islands

Crunchy caramel GF

8

Regional Lancashire cheese plate

Crackers, grapes, chutney, V

8

Supplements
*£3 **£5 ***£10