



Sunday Roast menu 3 courses £28

Starters

Wild garlic custard tart

Spring leaves & wild garlic dressing 8

Organic Wester Ross salmon croquettes

Pea mayonnaise, soused cucumber GF 7.5

Pork, black pudding, sage and apple in pork fat hot water crust

Parker's piccalilli 8

Brown Whitby crab meat & lemon parfait

Parkers pikelets and pickled fennel GF 8.5

Mains

Roast fish of the day, blood orange & Manx queenies butter

Spring greens & butter roasted new potatoes GF 20*

Roast rump of Bowland beef served medium rare

Roasties, spring vegetables, Yorkshire pudding GF 17

Roast cauliflower, whipped wild garlic tahini

Thyme roasted potatoes, spring greens, GF 17

Pies of the day

Layered creamed potato & Lancashire cheese pie

Roasted roots & spring greens, GF 17

Afters

70% Valrhona & salted caramel cheesecake

Roasted peanut ice cream, peanut brittle 8.5

Seville orange marmalade ice cream

Brown bread biscuit 7.5

Yorkshire rhubarb floating islands

Crunchy caramel GF 8.5

Regional Lancashire cheese plate

Crackers, grapes, chutney, V 8

*£4 supplement