

# Valentines week menu

14<sup>th</sup> to 17<sup>th</sup> February

2 courses 22 Weekday lunch only

3 courses 30

## Starters

### Cured herring/mackerel

Potato, horseradish & charred cucumber salad 8.5

### Lancashire beetroots, parsnips, red onion & cumin fritters

Fennel & garlic tarator GF Vegan 8

### Newton game, and pork terrine

Parker's piccalilli, country bread & butter GF 8.5

### Stosie's whipped in house curd cheese with Gisburn cows milk

Pickled & toasted almonds, thyme & Lancaster rapeseed oil flatbreads GF 8.5

### Giant Argentinian red prawns

Garlic, lemon & sobrasada butter, crusty sourdough \* 11

### Newton Pigeon

Pastilla of leg, smoked breast, pomegranate, beetroot & orange\* 12

## Mains

### Roast hake

Chickpeas, potato & tomato tagine, spring greens GF\*\* 21

### 12 hour braised Bowland beef shin on the bone 'Osso Bucco' style

Triple cooked chips or creamed mash, roasted mushrooms & shallots, red wine sauce GF 17

### 5 spice Newton Mallard (wild duck)

Roast breast (served pink), crispy confit leg, carrot puree, Anna p GF\*\* 19

**30-day 16oz aged prime rib tomahawk steak \*\*\*** 32

**8oz 30 day aged Bowland beef prime rump steak \*\*** 19

Served with triple cooked chips, greens or dressed watercress GF

### Lancashire Savoy cabbage leaves, D Burneys preserved autumn tomatoes

Stuffed with wild rice, braised garlic, mint, chickpeas, GF Vegan 15

### Pies of the day

Served with triple cooked chips or creamed mash & seasonal vegetables or garden peas 16

## Afters

### Valrhona 70% warm chocolate & salted caramel moelleux

Peanut butter ice cream, peanut brittle GF N 9

### Warm date & pecan pudding

Spiced custard Vegan N 8

### Yorkshire Champagne rhubarb custard tart

Seville orange marmalade ice cream GF 8.5

### Blood orange posset

Pistachio crumble N 8.5

### Regional Lancashire cheese plate

Crackers, chutney grapes celery V 8