



PARKERS ARMS

27th May 2019 Spring Bank Holiday Grill

3 courses £30

Bar snacks

Spiced pork scratchings, potato skins, spiced peanuts 3.5

Cocktails of the day

Negroni 8, Americano 7, espresso martini 8, Gin fizz 8

Starters / small plates

Confit mushroom & lemon parfait

Toasted sourdough 9

Smoked beetroot, whipped curds, pickles, za'atar

Sourdough flatbread 9

Bowland ham hock terrine

Country bread & butter, piccalilli 10

Soused Cornish mackerel

Creamed potato & horseradish GF 9

Mains/Charcoal grill

Cider cured double Bowland pork loin chop on the bone

Lightly pickled January king cabbage, triple cooked chips 19

Charcoal grilled fish of the day

Triple cooked chips, lemon sauce 20+5

100% 200g garden herbs & spiced salmon burger, pickles & garnish

Wild garlic & lemon mayonnaise, triple cooked chips 18

New season asparagus

DBurney's better than Jersey's potatoes, wild garlic mayonnaise GF 18

10oz herbed Barnsley chop

Spring vegetables, herbed lamb sauce, triple cooked chips 20

8oz Rump of Bowland beef

Triple cooked chips, dressed watercress 21+5

Pies of the day

Triple cooked chips or creamed mash, seasonal vegetables 18

Afters

Basque style vanilla cheesecake with home curds

Roasted rhubarb GF 10

Gisburn cream & lemon posset

Macerated Lancs Lemken strawberries & raspberries 9

Turmeric spiced Namoura

Cultured cream PB 10

70% baked Valrhona chocolate mousse slice

Cultured cream GF 11

Regional Lancashire cheese plate

Crackers, grapes, chutney, whey fruit bread V 9

Please inform your waiter of all food allergies & intolerances prior to ordering