



PARKERS ARMS

Any 3 courses £30

Bar snacks

Spiced pork scratchings, salmon scratchings, potato skins, spiced peanuts 3.5

Cocktails of the day

Negroni 8, Americano 7, espresso martini 8,

Starters

Garden pea custard tart

Spring leaves salad 10

Crab gratin Caribbean style

Seasonal tossed leaf salad, toasted sourdough 12

Confit Lancaster mushroom & lemon parfait

Toasted sourdough 9

Soused mackerel

Creamed horseradish & potato salad 12

Pork, black pudding & apple pasty in crisp pork fat pastry

Parker's piccalilli 9

Mains

Slow roast Bowland lamb shoulder

Spring vegetables, roasties, lamb & mint sauce 18.5

Roast fish of the day

New season better than Jersey's DBurney's potatoes, spring greens 18.5

Roasted Ashcroft's cauliflower

Roasties and veggies, Lancs cheese sauce or tarator 18

Charcoal grilled 48 hr cider brined pork loin chop

Garden mint pickled cabbage, triple cooked chips 19

Charcoal grilled 8oz Bowland rump steak

Triple cooked chips, dressed watercress 20+5

Charcoal grilled 1kg turbot for 2 to share

Triple cooked chips, wild garlic & lemon sauce 50+15pp

Afters

Basque style vanilla cheesecake with home curds

Roasted stone fruits GF 10

Lemon posset, new season berries

Orange biscuit 9

Turmeric spiced Namoura

Cultured cream, pistachio crumb PB 10

70% baked Valrhona chocolate mousse slice

Cultured cream GF 11

Regional Lancashire cheese plate

Crackers, grapes, chutney V 9