3 courses £35
Minimum order 1 main course per person

Bar Snacks

Potato skins, spiced peanuts 3.5

6 Morecambe Bay oysters 10

Bread

Our in house made sourdough focaccia with organic British flour & choice of
Lancs farmhouse butter or Lancaster rapeseed oil or our whipped cod's roe 5

Cocktails of the day

Negroni, Americano, strawberry sparkle, Parkers elderflower gin fizz 8
Parkers Elderflower pressée (no alcohol) 5

Starters

Wild garlic custard tart
Spring leaves & wild garlic dressing (V, D, G) 10

Organic local chicken livers & port parfait
Quince jelly, sourdough brioche bun 12

½ pint of prawns
Bread & butter 12+3

Citrus & tarragon cured salmon
Radish & cucumber, treacle bread 15 +5

Mains

Charcoal grilled local dayboat fish of the day
Triple cooked chips or new potatoes, wild garlic "capers" sauce, spring greens 24

Charcoal grilled better than Jersey's new potatoes, Lancashire gem & local asparagus
Lemon tarator sauce (PB,DF,GF) 23

Charcoal grilled 10oz 40 day Bowland sirloin steak
Triple cooked chips, dressed watercress 28+8
Add on peppercorn sauce or fresh whipped garden horseradish cream 4

On bread Lunch times only

Whitby lobster roll on our sourdough milk roll, lobster mayonnaise, chips, slaw 30+10
Low & slow BBQ style smoked peppered brisket, sourdough treacle roll, chips & slaw 20

Today's choice of our nationally renowned pies 20

Curried Burholme farm lamb pie in lamb fat pastry
Creamed mash or triple cooked chips, spring vegetables or dressed watercress (G)

Layered creamed potato & Lancs cheese in light puff pastry
Triple cooked chips, spring vegetables or dressed watercress (G, V, D)

Sides

Triple cooked chips, creamed mash, greens, buttered new potatoes 5

Afters 10

Kathy's Wet Nelly
Seville orange marmalade ice cream (G, D, V)

White chocolate parfait
Macerated new season strawberries (GF, D)

Kathy's peanut butter and Valrhona chocolate slice
Salted milk ice cream (G, D, V)

Courtyard Dairy cheese plate
Crackers, grapes, chutney (D, G)