



December seasonal sample menu 3 courses £40

Bread

Our in house made sourdough focaccia with organic British flour & choice of Lancs farmhouse butter or Lancaster rapeseed oil 5

Cocktails of the day

Negroni, Americano, Gin Pimms, Parkers own sloe Gin Fizz 8

Non alcoholic treat Parkers bramble crush 5

Starters 16

4 pristine Morecambe Bay oysters, shallot vinegar

Our sourdough bread and butter (GF no sourdough, DF)

Gurnard fillet

Daikon, bitter leaves & orange salad (GF,DF)

Roasted Confit mushroom cream, confit egg yolk

Fricassee of mushrooms (GF,D)

Wild game livers & port parfait,

Our cranberry chutney & toasted sourdough brioche (GF no brioche, D)

Mains 26

Day boat Fish of the day

Sauce Bouillabaisse, baby spinach, our skinny fries or creamed mash (GF, DF)

Roasted ballotine of local estate wild pheasant breast

Lancashire black kale, sherry sauce, our skinny fries or creamed mash (GF,D, may contain shot)

Pies of the day served with seasonal daily garnish of potatoes & vegetables (1 plant based & 1 meat based)

NB We can only make a limited number of handmade pies daily, when they're gone they're gone

Charcoal grilled 10oz 40 day aged Bowland beef sirloin steak cooked to your preference

Our fries and dressed watercress or creamed mash & seasonal greens 35 Sup+10

Add on peppercorn sauce or fresh whipped garden horseradish cream (GF,D) 4.5

Afters 12

Kathy's wonderful Wet Nelly tart (A fruity, spiced treacle tart like pudding)

Bay leaf French style warm custard (G,D)

Mulled conference pear, toasted almonds

Chantilly cream (N,D,GF)

70% Valrhona chocolate cheesecake slice

Salted milk ice cream (GF, D)

Courtyard Dairy cheese plate

Crackers, grapes, chutney (D, G)

Daily updated plant based menu available on request

Please note dishes are subject to change due to seasonal availability at anytime