



Father's Day June Sunday June 2022

**Complimentary basket of organic British flour daily baked country style sourdough bread**

### **Starters**

**New season Ascrofts of Tarleton tomatoes infused in our elderflower vinegar and herbs**

Fresh picked Whitby crab (Shellfish, DF, GF)

**New season Ascrofts of Tarleton tomatoes infused in our elderflower vinegar and herbs**

Our Gisburn milk in house made cheese, za'atar dressing (D, GF, V, PB)

**Outdoor reared Bowland pork, free range chicken & pistachio terrine**

Parker's piccalilli (DF,GF)

**Roasted baby Dover sole**

Herb butter (DF, GF)

### **Mains**

**Roasted herbed Burholme farm lamb leg, roast lamb and mint sauce**

Lamb fat crispy confit potato terrine, seasonal greens (GF, D)

**Charcoal grilled 40 day aged Bowland beef rump cooked MR, dinky braised aged beef pie**

Red wine sauce, our fries, seasonal greens (G,D)

**Charcoal grilled premium white day boat fish of the day, wild garlic capers sauce**

Our fries or local new potatoes, wild foraged samphire (GF, D)

**Curried Townley reared free range herb fed chicken pie**

Our curry sauce & our fries, seasonal greens

**Layered potato and Lancashire cheese pie**

Our fries, seasonal greens or dressed leaves, cheese sauce

### **Afters**

**70% dark Valrhona Chocolate tart**

Vanilla Chantilly (G, D, V, NUTS)

**Kathy's Gisburn cream posset, Lemken strawberries**

Meringue, Strawberry jelly (D,GF)

**Tomlinson's outdoor grown Rhubarb and almond pudding**

Crème Anglaise (G,D,V)

**Courtyard Dairy curated cheese plate**

Crackers, grapes, chutney (D, GF)

A plant based menu is available on request

Snacks and cocktails will be listed on the day

Please note we reserve the right to change or amend dishes at any time subject to seasonal availability