



Wednesday 14<sup>th</sup> February 2024

Tin of Caviar	105.00
Oysters (each)	5.00
Bread and Butter	4.00
Olives	5.00
Green Salad	8.00
Potted Pork	13.50
Whole Crab and Mayonnaise	26.00
Celeriac Soup	11.20
Pickled Herring, Potato and Spinach	14.50
Cold Roast Sandy Black on Dripping Toast	14.50
Beetroot, Boiled Egg and Anchovy	14.00
Crispy Pig Skin, Chicory and Roast Shallot	13.80
Salsify, Leeks and Watercress	11.00
Smoked Eel and Celeriac	18.00
Pork, Trotter and Prune Pie (for two)	46.00
Welsh Rarebit	10.00
Eccles Cake and Lancashire Cheese	13.50
Twice Baked Chocolate Cake	13.00
Prune Loaf and Butterscotch Sauce	12.50
Spotted Dick and Custard	12.00
Rhubarb Fool	11.00
Madeleines Half Dozen (fifteen minutes)	6.00
Madeleines One Dozen (fifteen minutes)	12.00

*Allergen information available on request, please inform your waiter of any allergies or food intolerances.*

*Please note that some cheese may be made from raw milk.*

*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.*

*The use of mobile phones for making calls is not permitted in the dining room.*