



Sunday 21st September 2025

Olives	4.90
Bread and Butter	5.00
Oyster (each)	5.00
Langoustine and Mayonnaise (each)	8.50
Deep Fried Rarebit	12.00
Chopped Venison and Pickled Walnut	15.80
Swede Cake, Radicchio and Red Onion	15.20
Mussels, White Cabbage and Dill	16.20
Beetroot, Boiled Egg and Rocket	14.80
Squash, Ricotta and Green Sauce	26.00
John Dory, Courgette and Aioli	31.00
Rabbit Saddle, Radishes and Mustard	33.00
Roast Welsh, Lentils and Bacon	36.00
Salad	7.00
Potatoes	7.00
Eccles Cake and Lancashire Cheese	12.00
Twice Baked Chocolate Cake	14.00
Rice Pudding and Apricots	12.80
Ginger Loaf and Butterscotch Sauce	14.00
Bread and Butter Pudding (fifteen minutes)	14.00
Apple and Raspberry Crumble (fifteen minutes)	13.20
Cheese	16.50
Madeleines Half Dozen (fifteen minutes)	8.00
Madeleines One Dozen (fifteen minutes)	16.00

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.