

VALENTINES WEEKEND MENU

Friday 12TH – Sunday 14TH FEBRUARY

Starters

Local Bread Platter	£2.95
<i>Manchester freshly baked Breads served with Aged Balsamic, Olives, Unsalted & Flavoured Butter and Pate of the Day</i>	
Crab Chowder	£5.50
<i>Fleetwood Crab Chowder topped with a Sweetcorn Spring Roll</i>	
Wild Mushroom Salad (V)	£5.50
<i>Wild foraged Mushroom Salad with Vegetarian Parmesan Shavings and Soft Herb & Garlic Dressing</i>	
Goats Cheese Terrine (V)	£5.50
<i>Goats Cheese and Chive Terrine with Seasonal Leaves, mini Hovis Toast and Red Pepper Tapenade</i>	
Pigeon	£5.50
<i>Pan Fried Breast of Wood Pigeon with shredded Chicory, toasted Hazelnuts, Rocket and a Sherry Vinegar Dressing</i>	
Kipper Fishcakes	£5.50
<i>Manx Kipper Cake with Piccalilli Puree, Seasonal Leaves and Rye Bread Toast</i>	
Rare Beef Salad	£6.50
<i>Carpaccio of Beef Bavette on Rocket & Radish Salad with Pickled Walnuts and Spiced Beetroot Crisps</i>	
Fois Gras Terrine	£7.00
<i>Lancashire crafted Fois Gras Terrine with Caramelised Figs, handmade Shallot Relish and toasted Manchester Baked Brioche</i>	
King Scallops	£7.50
<i>Seared Irish King Scallops on Celeriac Puree with crisp Cheshire Air Dried Ham, Mustard Cress and Maple Syrup Dressing</i>	

Main Courses

Spinach & Ricotta Parcel (V)	£13.95
<i>Spinach, Ricotta & Pine Nut Filo Pastry Parcel with Crushed New Potatoes and Pumpkin Seed Salad</i>	
Winter Herb Risotto (V)	£13.95
<i>Butternut Squash laced Winter Herb Risotto and finished with Truffle Oil</i>	
Chicken	£15.95
<i>Corn Fed Chicken Breast on Celeriac Mash with Spinach & Smoked Pancetta Cream Reduction</i>	
Salmon Roulade	£16.95
<i>Salmon & Pureed Salsify Roulade with Virgin Mary Tomato Sauce with Thyme Roast New Potatoes</i>	
Beef & Yorkshire	£16.95
<i>Pan seared Beef Skirt with Duck Fat Roasted Potatoes, Carrot & Swede Puree, Horseradish Yorkshire Pudding & Beef Gravy</i>	
Cod	£16.95
<i>Grilled sustainable Fillet of Cod on mild Spinach & Potato Curry with Cumin & Mint Yoghurt</i>	
Pork Belly	£16.95
<i>Soy & Sesame Braised Lancashire Pork Belly on Chilli laced Sweet Potato Puree and a Pickled Carrot & Cucumber Spring Roll</i>	
Duck	£17.95
<i>Oven seared Lancashire Duck Breast with Fondant Potato, Duck Leg Confit & Shallot Bhaji with Plum Sauce</i>	
Venison	£18.95
<i>Roast Venison Haunch wrapped in Parma Ham with Butternut Squash Puree, Sweet & Sour Red Chard and Straw Potatoes</i>	
Lamb	£18.95
<i>Roast Lamb Noisette with Pea & Mint Champ, Sweet Bread Fritters and Cabernet Sauvignon Jus</i>	
Côte de Bœuf	£20.95
<i>Aged Cheshire Côte de Bœuf with thick Handcut Chips, Béarnaise Butter and Bacon wrapped Green Beans</i>	

Side Orders

Buttered Lancashire New Potatoes (V)	£2.50
Green Salad (V)	£2.50
Sautéed Savoy Cabbage with crispy Bacon	£2.50
Minted Baby Carrots (V)	£2.50

Desserts

Chocolate Mousse	£5.50
<i>Dark Chocolate Mousse finished with Brandy Syrup and a Sesame Brittle</i>	
Saffron Brulee	£5.50
<i>Saffron laced Crème Brulee with handmade Hazelnut Shortbread</i>	
Sticky Toffee Bread & Butter Pudding	£5.50
<i>Bread & Butter Pudding with a liquid Toffee centre and Cheshire Farm Vanilla Cream</i>	
Strawberry Pannacotta	£5.50
<i>Strawberry Pannacotta finished with Toasted Almonds and Strawberry Coulis</i>	
Tarte Tatin	£5.50
<i>Bramley Apple Tarte Tatin finished with Cheshire Clotted Cream</i>	
Sharing Assiette of Mini Desserts	£8.50
<i>A mini collection of Crème Brûlée, Bread & Butter Pudding, Chocolate Mousse, Tart Tatin, Pannacotta and Shortbread Finger</i>	
English Cheeses	£6.50
<i>Selection of English Cheeses served with homemade Chutney and English Cheese Biscuits</i>	
<i>Cheeseboard served with Taylors Port, Dalmore Malt Whisky or Sauternes Dessert Wine</i>	£8.50

Dessert Wines

Robertson Winery Noble Late Harvest Riesling, South Africa, 2006	50ml glass	£1.50
Chateau Filhot Sauternes 2eme Cru Classe, Bordeaux, France 1997	50ml glass	£2.25

Drinks

Mawson's Traditional Soda						£1.95
<i>Joe Mawson has supplied the temperance bars of Oldham since 1933 with these Herb recipes</i>						
Sarsaparilla Soda		Dandelion & Burdock			Ginger Beer	
Pago Fruit Juices						£1.95
Pink Grapefruit		Blood Orange & Lime			Apple	
Draught Beer	ABV	Pint	Half	Soft Drinks		Dash Glass
Stella Artois	5.0%	£3.50	£1.80	Coke		£0.60 £1.60
Nastro Azzurro Peroni	5.1%	£4.20	£2.10	Diet Coke		£0.60 £1.60
Becks Vier	4.0%	£3.50	£1.80	Lemonade		£0.60 £1.60
Boddington's Bitter	3.8%	£3.50	£1.80	Orange / Pineapple Juice		£0.80 £1.80
Bottle Beer	ABV	Size	Bottle	Hot Beverages		
Nastro Azzurro	5.1%	330 ml	£3.40	Espresso		£1.50
Innis Gunn	6.6%	330 ml	£3.40	Café au Lait		£1.75
Victoria Bitter	4.8%	375 ml	£3.60	Cappuccino		£1.75
Kasteel Cru	5.2%	330 ml	£3.40	Tea		£1.50
Cruzcampo	5.0%	330 ml	£3.60	Latte		£2.00
Proof Bitter	5.1%	330 ml	£3.40	Hot Chocolate		£2.00
Modelo Especial	4.5%	330 ml	£3.60	Liqueur Coffee	from	£3.50
Erdinger Weiss	5.3%	330 ml	£4.00			
St Peter's Organic Bitter	4.1%	500 ml	£3.90	Mineral Water		Bottle
Magners	4.5%	568 ml	£4.20	Tonic Water / Bitter Lemon		£1.10
Fruit Beer	5.8%	375 ml	£3.60	Hildon Mineral Water 330 ml		£1.95
Guinness	4.2%	275 ml	£3.40	Hildon Mineral Water 750 ml		£4.00