

Three Courses & Three Gins

£25

Starters

Baked Bone Marrow – Bone marrow mixed with herbs, breadcrumbs and Parmesan served with pickled mushrooms, sour-dough toast and a dressing of rocket.

Assiette of Apple – Dried apple, apple puree, raw apple, apple foam and a pancetta crisp, Parisian potatoes, apple and bacon fat dressing, and a micro salad.

Mackerel and Horseradish Pate – A fresh mackerel and horseradish pate served with a chicory, walnut and Garstang blue cheese salad, finished with a tangy lemon vinaigrette.

Soup of the Day – Freshly made soup of the day served with a warm bread roll and butter.

Mains

8oz Sirloin Steak – 28 Day matured beef steak served with roasted cherry vine tomatoes, freshly dressed salad and hand cut chips.

(Add a sauce with your steak for £1 extra)

Cauliflower Heart – Buttered cauliflower heart served with a raisin puree, apple gel, apple batons, roasted cauliflower puree, twice baked cheese soufflé and a micro salad.

Salted Cod – Salt cured cod loin served with buttered bacon, chestnut and cabbage, finished with a pickle onion and beer sauce.

Chicken Kebabs – Served with a choice of side and a jug of Norman's kebab sauce.

• RESTAURANT • BAR •

Desserts

Gingerbread Cake – Gingerbread cake served with banana purée, lemon cream, cinnamon crisps, chocolate soil and lemon balm.

Deconstructed Crumble – Spiced apple, pear and ginger compote served with a white chocolate and brioche crumb finished off with apple crisps, raspberry gel and micro coriander.

Ice Cream – Choice of 3 ice creams: double Jersey, rum and raisin, caramel crunch, black currant or pistachio.