



---

## Early Summer Menu

Thursday 30<sup>th</sup> June & Friday 1<sup>st</sup> July 2016

---

### STARTER

Chicken liver parfait, French bean salad, golden raisin purée, sourdough toast

Charred asparagus, torched mozzarella, dried tomatoes, quail egg

Tomato, orange & basil soup, cheese straws

### MAIN COURSE

Pork cheeks, celeriac purée, caramelized apple, crackling, cider glaze

Lamb shoulder, peas, broad bean & onion fricassée, mint yoghurt, hot pot potatoes

Hake fillet, new potatoes, lemon chickpea sauce, coriander

### DESSERT

Manchester tart - vanilla custard, coconut, raspberries

Meringue, Strawberries, basil, lemon curd ice cream

Gooseberries & elderflower, oat & seed crumble, frozen custard

2 COURSES – £14.90    3 COURSES - £19.90

---

*Please note that our menu choices and pricing are subject to change without prior notice according to availability and other factors outside of our control. Wherever possible, substitutions will be offered. Vegetarian & vegan options are available on prior request.*