



£32.95

### Starters

Soup of the day served with a baked artisan bread roll *(v)*

Moules Marinieres Simply fresh mussels cooked in butter, parsley, shallots & white wine

Pan seared Cumbrian pigeon breast with carrot & potato rosti, leek fondue & pigeon jus

Asian duck spring rolls with pomegranate, radish salad & homemade chilli jam

Smoked Haddock fishcakes with chilli & lime mayonnaise

### Mains

Pan seared Mediterranean sea bass fillet with potato terrine, pea & pancetta fricassee & Southport potted shrimp butter

28 day hung 8oz sirloin steak with triple cooked chips, confit vine tomatoes & three pepper sauce

Alma's jerk chicken breast with coconut rice, baby corn & mango salsa

Butternut squash & blue cheese risotto *(v)*

Chargrilled 28 day hung Scottish 8oz fillet steak with confit garlic mash, spinach and a red wine jus *(£5.50 supplement, must be pre ordered)*

### Desserts

Glazed lemon tart with Mojito granite

Homemade Bailey's cheesecake

Selection of fresh fruit sorbets

Rich chocolate tart with raspberry ripple ice cream