

TWO COURSE £26.00
 THREE COURSE PLUS COFFEE £31.00

Dinner inclusive resident's supplements apply and will be charged to your final bill

TO START

LEEK AND POTATO SOUP VE GF

Crispy leeks

CHICKEN TERRINE GF

Mango, pineapple and curry leaf salsa

PRAWN AND CRUSHED AVOCADO

COCKTAIL GF

Baby gem lettuce and Marie rose sauce

SCORCHED MACKEREL FILLET

Sous vide rhubarb and grenadine stick, rhubarb and ginger compote, brown bread tuille

“SOUFFLÉ SUISSESE” TWICE BAKED

SWISS CHEESE SOUFFLE V

Cooked with wild garlic and double cream

OX TAIL, WILD MUSHROOM AND

TRUFFLE PITHIVIER

Madeira jus

LOCH DUART SMOKED SALMON

Cream cheese and horseradish mousse, pickled sugar snaps

DUCK EGG COATED IN CRISPY BREAD

CRUMBS V

Charred asparagus, plum ketchup

MAIN

DEEP FRIED BEER BATTERED

HADDOCK

Thick cut chips, crushed peas and a fennel and caper salsa

PAN FRIED FILLET OF SALMON GF

Charred asparagus, cauliflower puree and toasted almonds

BEEF WELLINGTON

*Watercress emulsion, wild mushrooms and a red wine reduction sauce
(Supplement £8.50)*

“COQ AU VIN” GF

Chicken with sticky red wine, baby onions, mushrooms, pancetta and baby carrots

SOUS VIDE PORK BELLY AND BRAISED CRISPY PIG CHEEKS GF

Apple compote, butternut squash puree and asparagus spears

HERB CRUSTED RUMP OF

LAKELAND LAMB

Wild garlic and pea puree, garden peas, goats' cheese, tender stem broccoli and mint jus

PEAR AND BEETROOT TART TATIN V

Goats' cheese, Szechuan flower pepper, rocket salad with balsamic dressing

SPINACH, SWEET POTATO AND CHICK

PEA CURRY VE

Pilaf rice, naan bread and mango chutney

Main courses are served with a side dish of vegetables and potatoes.

These can be made vegan and gluten free.

Please ask your server.

SOMETHING SWEET

RHUBARB AND COCONUT MILK

PANNA COTTA

Ginger and caramel ice cream

LOW WOOD BAY FAMOUS STICKY

TOFFEE PUDDING (available GF VE)

Butterscotch sauce and vanilla ice cream

MILK CHOCOLATE DELICE V

Malted barley crisp and cinder toffee ice cream

BAKED ALASKA V

Genoise sponge with vanilla ice cream and black cherries, smothered in meringue and baked in the oven

WARM BANANA AND PECAN NUT

TART TATIN V N

Rum and raisin ice cream

“CRÊPE SUZETTE” V

Pancakes with an orange liquor sauce and vanilla ice cream

LOCAL CHEESE PLATTER V

Black Dub Blue

Mrs Kirkham's Tasty Lancashire

Cumbrian Brie

Artisan biscuits, fruit chutney, fresh grapes and celery

£3.00 supplement with a 50ml glass of Cockburn Ruby Port

SELECTION OF LOCALLY PRODUCED

DAIRY ICE CREAMS V

DINNER INCLUSIVE DINERS: Residents on a dinner inclusive special offer are entitled to £31.00 allowance towards food per person. Any additional spend will be charged accordingly and shown as a supplement on your final bill.

V Vegetarian N Nuts VE Vegan GF Gluten Free

Prices are inclusive of VAT charged at the current rate. Before ordering please speak to our staff if you have a food allergy or intolerance.