

PARTY MENU

BREAD AND OLIVES

Baked artisan bread, whipped balsamic butter 5.50
and proper marinated olives

IN THE BEGINNING

Heritage tomato tartare
wirral watercress, toasted quinoa, basil oil, sourdough croutes

Goats cheese croquettes
soft cooked leeks, wildflower honey and quince jelly

Owens macaroni cheese
roasted ham knuckle, garden peas, red rothbury cheese

Sweet potato and coriander fritter
asian curry spices, fresh mango and sweet chilli jam

Mashed avocado crostini
roasted pine nuts, red pepper pesto and lime vinaigrette

Wild boar pasta parcels
ripened tomato and fennel broth, hints of garlic, fresh rocket

Homemade salmon and cod fishcakes..... EXTRA 1.50
our unique recipe with caperberry and dill mayonnaise

TO FOLLOW

Sauteed strips of prime beef
creme fraiche, mushrooms and paprika, stroganoff style

Maple syrup glazed free range belly pork
fresh herb dumplings, redcurrant pan gravy reduction

Roast buttermilk soaked chicken breast
roasting juices, apricot and sausage meat stuffing, crackling

Line caught loin of cod in a crisp coating
crushed sumac berry enhanced gazpacho style coulis

Salt baked parsnip and butternut squash tagine
harrissa scented aubergine frits, lemon couscous

Root vegetable and berry nut roast
caramelised cauliflower puree, cumberland relish

Our "old school" lamb shank EXTRA 2.50
goose fat roasties, proper gravy and a fresh mint salsa

All mains are served with steamed fresh vegetables
and buttered minted potatoes

ON THE SIDE EACH 3.50

hand cut chips - onion brochette - asparagus tempura
mixed leaf salad - cheesy mash

Starter and Main course 18.95

Please Note: For allergen information please ask a member of staff. (V) vegetarian options.