

À-la-Carte Menu



The High Moor



RESTAURANT



David, Simon and the Staff would like to welcome you to The High Moor.

Our food is lovingly prepared by our team of chefs led by Head Chef, Norman.

In the Restaurant, Rachael and her team will ensure you have a wonderful evening.

*Please note ~All of our produce is brought in fresh daily,
all dishes are therefore subject to availability.
Also please be aware that any of our dishes could contain nuts or traces of nuts.*

Starters

Chefs Choice of Home Made Soups of the Day

Made from fresh seasonal ingredients and our own stocks,
served with toasted croutons and a choice of flavoured breads

£5.25

High Moor Melon Platter (V)

A duo of seasonal melon with tropical fruits and refreshing sorbet

£5.50

Pan-Seared King Scallops with Lancashire Black Pudding

With a sauce 'vierge' (*tomato, basil, garlic and virgin olive oil*)

£9.95

Twice Baked Goat's Cheese Soufflé (V)

With roasted organic beetroot and a chive cream

£5.95

Corn Fed Goosnargh Chicken Liver Parfait

A smooth parfait with dressed salad leaves,
dried fruit chutney and our own toasted wholemeal bread

£5.95

Southport Potted Shrimps

Presented warm on toasted wholemeal bread with dressed salad leaves

£7.95

Garlic Mushrooms (V)

Fresh oyster mushrooms gently fried in garlic and chilli butter
presented on an onion bread crouton

£5.95

Warm Crayfish Tart

In a short crust pastry case draped with smoked salmon

£5.95

Main Courses

All our dishes are cooked to order which may take a little longer but your patience will be rewarded.

Braised Shoulder of High Moor Lamb

~ Our signature dish ~

Cooked slowly in garlic, tomatoes, fresh herbs and red wine presented with buttery mashed potato and roasted shallots

£15.95

Baked Fillets of Seabass

With braised fennel and shallots presented with a sauce 'vierge' (tomato, basil, garlic and virgin olive oil)

£15.95

Slow Roasted Medallion of Pork Belly

Marinated in fresh herbs and garlic presented on sage and apple mashed potato with a light and creamy cider sauce and pork crackling

£13.95

Wild Mushroom, Shallot and Mrs Kirkham's

Lancashire Cheese Pie (V)

Individually baked in shortcrust pastry with sweet peppers in a cream sauce served with High Moor fries

£12.50

Grilled Cod Fillet

Presented on bubble and squeak with a light and creamy white wine and saffron sauce

£15.50

Roast Fillet of Lakeland Beef

Wrapped in home-cured pancetta presented on a chive potato cake with roasted shallots and cherry tomatoes with a rich Madeira sauce

£18.95

Supreme of Chicken

Filled with local wild mushrooms wrapped in pancetta and roasted served with a rich red wine sauce

£12.95

Continued ...

Seafood Paella

A wonderful celebration of king prawns, squid, mussels, tempura collops of monkfish, sweet peppers, shallots, saffron, leeks, tomatoes, garlic, fresh herbs and rice
£13.95

Lobster Thermidor

Whole lobster baked with mushrooms, white wine and a Dijon mustard sauce glazed with melted Swiss cheese ~ *also available as a starter*
Starter £12.95 (half lobster) Main £26.95

From the Grill

Grilled Aged Fillet of Lakeland Beef

Fillet steak simply grilled and served with High Moor fries, tomato and mushroom
£21.95

Grilled Ribeye Steak

Ribeye steak simply grilled and served with High Moor fries and a green peppercorn sauce
£17.95

Chateaubriand

Presented with a bouquetiere of seasonal vegetables and potatoes with a sauce Béarnaise
Serves 2 or more people ~ **£65.00 for 2 people**

Our main courses are served with Chef's selection of seasonal vegetables and potatoes, however if you would like anything extra to accompany your meal please see side orders below.

Side Orders

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|----------------------------------|-------|
| High Moor Fries | £3.00 |
| Minted New Potatoes | £3.00 |
| Garlic Bread | £3.00 |
| Tomato and Red Onion Salad | £3.00 |
| Crispy Beer Battered Onion Rings | £3.00 |
| Grilled Flat Mushrooms | £3.00 |
| Spicy Peppercorn Sauce | £3.00 |

Desserts

May we suggest a glass of dessert wine or port to accompany your dessert? Please see the next page for our fine selection

Assiette of High Moor Desserts

A delicious trio of our most popular desserts

Sticky Toffee Sponge pudding

Apple and Plum Crumble

Warm Chocolate Fudge Brownie

£8.95

The Original Sticky Toffee Sponge Pudding

Coated in a rich butterscotch sauce

with caramel ice cream

£5.00

Apple and Plum Crumble

Topped with vanilla ice cream

£5.00

Warm Chocolate Fudge Brownie

Topped with chocolate ice cream and

drizzled with chocolate sauce

£5.00

Vanilla Cheesecake

Almost mousse like set on a biscuit base presented

with a passion fruit and mango sorbet

£5.95

High Moor Ice Creams

Presented in a light almond pastry case

with fruit coulis and fresh fruits

£5.00

Selection of Refreshing Fruit Sorbets

£6.00

Continued ...

Cheese

Selection of High Moor Cheeses

A quartet of the following cheeses presented with fruit chutney, slices of apple, celery and grapes with savoury biscuits *or* our homemade fruit and nut brown bread
£8.95

Inglewhite Goat's Cheese ~ A medium strength milky goat's cheese with a slight tangy flavour, a good robust all-rounder made with pasteurised milk.

Mrs Kirkham's Lancashire Cheese ~ Made by the Kirkhams on their farm at Goosnargh. Using unpasteurised milk from their own herd of cows gives this cheese its striking whiteness and sharp edged flavour.

Blue Stilton ~ Historically referred to as "The King of Cheeses"
Stilton is a blue-mould cheese with a rich and mellow flavour and a piquant aftertaste. Made with pasteurised cows milk.

Garstang Blue ~ A unique, rich, mellow and indulgent pasteurised blue cheese with an open body and velvety smooth and creamy texture, creamy white in colour with blue veins radiating from the rind.

Ports and Dessert Wines

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|---|------------------------|
| Fine Ruby Port 50ml | £2.95 |
| Noval Tawny Port 10 yr 50ml | £3.95 |
| Vintage Ramos Pintos 50ml | £8.95 |
| Rutherglen Muscat ~ Australia | 125ml - £7.95 |
| <i>(for rich, full desserts)</i> | 37.5cl bottle - £22.50 |
| Muscat de Beaumes de Venise ~ Rhone, France | 125ml - £6.95 |
| <i>(for light, fruity desserts)</i> | 75cl bottle - £36.95 |

Coffees, Teas and Liqueurs

Coffees:

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|-------------------------------|-------|
| Filter Coffee (Douwe Egberts) | £2.15 |
| Decaffeinated Coffee | £2.15 |
| Espresso (Lavazza) | £2.25 |
| Double Espresso (Lavazza) | £4.50 |
| Café Latte | £2.80 |
| Cappuccino | £2.80 |

Liqueur Coffees:

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|-------------------------|-------|
| Baileys Coffee | £4.50 |
| Calypso (Tia Maria) | £4.50 |
| Russian (Vodka) | £4.50 |
| Bajan (Rum) | £4.50 |
| Irish (Jameson Whiskey) | £4.50 |
| Cointreau Coffee | £4.50 |
| French (Remy Martin) | £5.30 |
| Italian (Amaretto) | £4.50 |

Teas:

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|---------------------------|-------|
| Pot of Freshly Brewed Tea | £2.15 |
| Earl Grey | £2.15 |
| Chinese Green | £2.15 |
| Darjeeling | £2.15 |
| Assam | £2.15 |
| Peppermint | £2.15 |
| Camomile | £2.15 |

Liqueurs:

| | |
|--------------------|-------|
| Baileys 50ml | £3.50 |
| Tia Maria 25ml | £2.95 |
| Archers 50ml | £3.50 |
| Malibu 25ml | £2.95 |
| Malibu 25ml | £2.95 |
| Benedictine 25ml | £2.95 |
| Grand Marnier 25ml | £2.95 |
| Cointreau 25ml | £2.95 |
| Drambuie 25ml | £2.95 |
| Sambuca 25ml | £2.95 |
| Black Sambuca 25ml | £2.95 |
| Glavya 25ml | £2.95 |
| Pernod 25ml | £2.95 |