

# Evening Market Menu

*1 Course £12.95 ~ 2 Courses for £14.95 ~ 3 Courses for £16.95*

## Starters

### **Chef's Choice of Home Made Soups of the Day**

Served with oven dried croutons

### **Seasonal Melon (V)**

With fresh fruit and ginger syrup

### **Country Pork and Prune Terrine**

With toasted onion bread and fruit chutney

### **Fillet of Cornish Mackerel**

Coated in a fresh crumb, gently fried and served with a green peppercorn sauce

## Main Courses

### **Braised Neck Fillet of High Moor Lamb**

~our signature dish~

Cooked slowly with tomatoes, garlic, fresh herbs and red wine served with mashed potato

### **Baked Fillets of Plaice**

Filled with crab and leeks served with a white wine, saffron and cucumber sauce

### **Venison and Smoked Bacon Pie**

Individually baked in a light short crust pastry case with a Madeira gravy

### **Pot-Roasted Silverside Steak**

Smothered with a creamy wild mushroom sauce served with a confit of cherry tomatoes

### **Roast Vegetable Lasagne (V)**

Roasted carrots, sweet potato, peppers, shallots, spinach and mushrooms layered with fresh egg pasta topped with melting Mrs Kirkham's Lancashire cheese

*Main courses are served with Chef's selection of seasonal vegetables and potatoes*

## Desserts

### **Strawberry and Apple Crumble**

Topped with vanilla ice cream

### **Baked Rice Pudding**

Topped with strawberry jam

### **Duo of English Cheeses**

Mrs Kirkham's Lancashire cheese and blue stilton with celery, grapes, dried fruit chutney and savoury biscuits

### **Selection of High Moor Ice Creams**

With rolled chocolate wafer biscuit

*Available Tuesday to Friday 5.30pm to 9.30pm  
and Saturday 5.30pm to 6.30pm*