



BREAD AND WINE SUMMER FEASTING 2025

£75 per person

CANAPES (*additional, per person*)

Chickpea and Chicory	£3.50
Boiled Egg, Anchovy and Mayonnaise	£4.00
Pickled Mackerel on Rye Bread	£4.00

APPETISERS (*serves 3-4*)

Olives	£5.00
Welsh Rarebit	£12.50
Radishes, Anchovy and Butter	£8.00
Potted Pork	£14.00

STARTERS (*choose two, served on large platters to share*)

Brown Crab Meat on Toast
Cucumber, Butterhead and Lovage
Beetroot, Ricotta and Walnut
Spinach and Goat's Curd Tart
Crispy Pig's Cheek, Dandelion and Radish
Smoked Cod's Roe and Spring Vegetables
Roast Bone Marrow and Parsley Salad

MAINS (*choose two, served on large platters to share*)

Roast Beef, Tomato and Aioli
Butterbeans, Artichoke and Yoghurt
Whole Baked Fish, Monk's Beard and Mayonnaise
Braised Lamb, Peas, Crème Fraîche and Mint
Chicken and Ox Tongue Pie

SIDES (*additional, serves 3-4*)

Chips	£7.00
Greens	£7.00
Salad	£8.00

WHOLE ROAST PIG

with potatoes and greens

If you would like a Roast Pig as your main course no second option is required. Starters and desserts are an additional £35 per person and the group will preorder up to two of each to share.

Small (serves up to 15)	£700.00
Large (serves up to 22)	£900.00

DESSERTS (*choose two, served on large platters to share*)

Eccles Cake and Lancashire Cheese
Apple and Blackberry Cobbler
Bread and Butter Pudding, Butterscotch Sauce
Twice Baked Chocolate Cake
Pavlova
Raspberry, Almond and Sherry Trifle
Sorbet

AFTER (*additional*)

Madeleines	Half a dozen	£8.00
	One dozen	£16.00

Menu selections are required no later than 14 days prior to the reservation date.

Prepayment for Whole Roast Pig's are taken as a deposit.

Please note we can only offer two pigs per service, so this is on a first come first served basis.