

14th October | 11th November | 9th December

## 2 course & drink\* - £25 | 3 course & drink\* - £29

## STARTERS

Duck Liver Paté - bramble chutney, sourdough toast (gf avail)

Crispy Oyster Mushrooms - kimchi mayonnaise, chilli seasoning (ve, df, gf, v)

Prawn Pil Pil - paprika, garlic, parsley, crusty bread (df avail, gf avail)

## PIES & TOPPERS

All served with seasonal vegetables and a choice of house mash or triple cooked chips

Beef Shin & Horseradish Pie - puff pastry case, red wine gravy, topped with a slice of roast beef (df)

Fish Pie - smoked haddock, prawns, cod, dill and lovage mash, topped with battered haddock goujon (gf)

Pork Shoulder & Chorizo Pie - puff pastry case, rustic tomato sauce, topped with pork bon-bon (df)

Curried Lentil Pie - with sweet potato mash, tikka sauce, topped with an onion bhaji (df, ve, v)

Lancashire Hot Pot - braised lamb shoulder, sliced potato, minted gravy, topped with before crispy lamb shoulder (df, gf)

Game Pie - suet pastry, red wine gravy, topped with pheasant goujon (df)

## DESSERTS

Seasonal Crumble - ice cream or custard (df avail, ve avail, gf avail)

Lemon Frangipane Tart - fruit sorbet, fresh berries

Pavlova - Chantilly cream, cappuccino ice cream, dark chocolate shards (gf)

\*Drinks included are 175ml house wine, pint of real ale/ Pravha or a soft drink