

D A M S O N

STARTERS

Mussel & vegetable broth with pesto & macaroni
£7.95

White onion & thyme risotto with wild mushrooms
& smoked pancetta powder
(Pancetta can be omitted for our vegetarian guests)
£8.95

New season Wye valley English asparagus, slow cooked egg, lemon sabayon
& smoked pancetta powder
(Pancetta can be omitted for our vegetarian guests)
£8.95

Salad of Mr Ashcroft's mixed beetroots with goats cheese mousse, pickled Thai shallots, candied
walnuts, pickled apples & pain d'épice crumb
£7.95

Quail:
Roasted breast, club sandwich & fried quail egg, celeriac remoulade & truffle dressing
£8.95

Grilled scallops, slow cooked middle white pork belly, Bury black pudding croquettes,
spiced apple puree & golden raisins
£10.95

Chicken liver & foie gras parfait with Yorkshire rhubarb chutney &
toasted potato bread
£8.95

Smoked haddock Scotch egg, avocado puree, chorizo, red pepper & lemon dressing
£6.95

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MAIN COURSES

Breast of Gressingham corn fed duck, spring greens, creamed puy lentils with truffle & parmesan
& fat chips
£19.95

Roasted rump of lamb, creamed Jersey Royals, new season Wye Valley English asparagus,
roasted garlic puree & salsa verde
£19.95

Slow braised Cheshire beef in red wine, creamed potato, seasonal cabbage,
smoked bacon, glazed button mushrooms & onions
£18.95

Grilled fillet of halibut, creamed potato, scorched onion,
smoked bacon & mushroom persillade, red wine sauce
£22.95

Slow cooked belly of middle white pork, Bury black pudding & Lancashire cheese hash brown,
honey pickled white cabbage, spiced apple puree & golden raisins
£18.95

Grilled loin of cod with salt & pepper squid, Asian greens, shitake mushrooms,
mussel, lemon grass & coriander broth
£18.95

28 day aged fillet steak with dauphinoise potato, herb puree, wild mushrooms,
smoked pancetta powder, red wine & shallot sauce
£24.95

Cep & rosemary lasagne, grilled artichokes & new season Wye Valley English asparagus,
peas, spinach & parmesan
£12.95

SIDE DISHES

Fresh cut chips Seasonal greens Creamed potatoes Sauté potatoes with parsley & garlic

All Sides
£3.50

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DESSERTS

Iced lemon chiboust, almond filo crisp, warm citrus sponge & raspberry foam
£6.95

White chocolate mousse, chocolate & cardamom crumb, apple granita, sesame wafer
£6.95

Catalan tart, cinnamon doughnuts, orange & vanilla sauce
£6.95

Chocolate panna cotta, grand marnier cream filled caramel choux buns,
sweet avocado puree & orange
£6.95

Pistachio crème brulee, chocolate & prune brownie,
hot chocolate fudge sauce
£6.95

A selection of English & French cheese from the cheeseboard, served with seasonal chutney,
walnut & raisin bread

Choice of 7 for £9.95

Or

Full board selection for £14.95