

D A M S O N

SET MENU

STARTERS

Veloute of chestnut mushrooms, white truffle oil and parmesan

Smoked haddock scotch egg, avocado puree, chorizo and red pepper dressing

White onion and thyme risotto, wild mushrooms with parsley and garlic, smoked pancetta powder

Parfait of chicken livers and foie gras, rhubarb chutney, and toasted potato bread
(£3 supplement)

MAIN COURSES

Rosemary and onion gnocchi, artichokes, peas and baby spinach, lemon sabayon

Grilled fillet of haddock, Asian greens with shitake mushrooms, lemongrass and coriander broth

Slow cooked pork belly, Bury black pudding and Lancashire cheese hash brown, spiced apple puree and honey pickled white cabbage

Roast leg of lamb

or

28 day aged roast Cheshire beef

served with yorkshire pudding, duck fat roasted potatoes, seasonal vegetables and roasting juices
(£3 supplement)

DESSERTS

Mango and passion fruit mousse, spiced roasted pineapple, poached kiwi and coconut granita

Butterscotch parfait, honeycomb, banana sorbet, banana crisp and lime jelly

Pistachio financier, chocolate ice cream, sweet and salty popcorn--

Selection of 5 artisan Cheeses from our cheeseboard, served with traditional accompaniments
(£3 supplement)

Two courses £15.95

Three courses £18.95

SIDE DISHES

Mashed potatoes Saute potatoes Fat chips Seasonal greens
All side dishes £3.50