

SUNDAY LUNCH MENU

IN

GRILL ON THE HILL

Creamed soup of the day (v)

Confit duck salad, slow cooked egg, trumpet mushrooms,
Madeira jelly and toasted brioche

Goat's curd, with pickled pear, hazelnut, mache salad, honeycomb and truffle (v)

Smoked salmon linguini, concasse of heritage tomato, chilli and coriander

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Roast rump of aged Bowland beef, Yorkshire pudding and red wine sauce

Honey glazed loin of pork, saute potatoes, artichokes, olives, orange and garlic

Pan fried fillet of seabass, scallop mousse,
courgette spaghetti, parmesan emulsion, and truffle

Ricotta cheese and spinach gnudi, asparagus, wild mushrooms, and nutmeg (v)

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Duck egg custard, argen prunes, nutmeg ice cream (v)

Passion fruit mousse, brazil nut ice cream, feuille de brik and fruit pastels

Rhubarb and ginger crumble, vanilla custard, ginger ripple ice cream (v)

A selection of four local cheeses, artisan biscuits and chutney (v)

£29.95 FOR 3 COURSES

English breakfast tea and freshly filtered coffee £2.95 per serving