



# A R I A

## Starters

### **Chargrilled asparagus 10.50**

Poached egg, hollandaise sauce, black truffle V

### **Pan seared scallops 12.50**

Cauliflower puree, chorizo crumb, crispy greens

### **Chicken liver parfait 11.00**

Toasted brioche, peach compote, black berries

### **48hr Beetroot cured salmon 10.00**

Miller's sour dough bread, crème fraise and garden herbs

### **Lobster bisque 14.00**

Salted croute, gruyère cheese

### **Onion and fennel soup 8.50**

Served with stilton croute V



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## Main Course

### **8oz Dry aged Angus grass feed Irish beef fillet 32.00**

Potato rosti, baby carrots, fois gras, morrell mushrooms red wine jus

### **Grilled sea bream 23.50**

Mustard and tarragon veloute, asparagus and samphire with fondant potato

### **Goosnargh duck breast 23.50**

Served with kumquats and cherries, celeriac puree and duck jus

### **Dingley Dell pork belly 19.50**

Dauphinoise potato, dried apple, roast cauliflower puree and asparagus with red wine jus

### **Risotto 14.50**

Pearl barley, goat's cheese and butternut squash risotto, sage and parmesan V

### **Goosnargh chicken breast 23.50**

Carrot puree, roast carrot, peas, pea puree, chicken skin, roast chicken butter jus

### **Ravioli 15.50**

Asparagus, broad bean and pea ravioli V

### **Sides 4.00**

Green salad house dressing - New buttered potatoes - Garden greens - Fries - Creamed potatoes

