

Menu

Dill and mustard cured gravadlax, with freshly baked rye bread,
marzanino tomatoes, caper and red onion dressing

Rich goats cheese tartlet with English roquette and cherry tomatoes

Seared rump of Lancashire lamb, with crushed Cheshire mids,
roasted carrots, caramelized shallots and jus

Pan fried potato gnocchi, with capers, olives garlic and a rich
tomato coulis

Locally sourced Manchester Eccles cakes, with banana fudge ice
cream and macerated sultanas

Freshly brewed coffee and petit fours