

Starters

Creamy tarragon and garlic mushrooms, served on a toasted sourdough

Soup of the day, served with crusty roll

Grilled goats cheese on a bed of rocket with a balsamic glaze

The lawrence mezze - oven roasted mediterranean veg, olives, tzatziki & houmous & toasted sourdough

Black pudding with creamy bacon and wholegrain mustard sauce

Desserts

Homemade chocolate brownies and ice cream/fresh cream

Deconstructed Eton mess

Chef Ryan's sticky toffee pudding with toffee sauce and custard

Bread and butter pudding served with custard

Salted caramel & pecan tart

Spiced apple crumble served with custard, cream or icecream

Cheese and Biscuits with chutney and grapes

Mains

Lancashire minted lamb shank, served with buttered crushed root veg with a lamb jus

8oz 0r 10oz Ribeye steak, field mushroom and roast tomato served with chunky chips and onion rings (**£5 supplement**)

(add a sauce: pepper, port & stilton or creamy mushroom and tarragon) £1.95

Pan fried chicken supreme on garlic & thyme baby roast potatoes with a chicken, white wine, cream & tarragon reduction. Served with green beans

Mushroom stroganoff with wild and field mushrooms flamed in brandy with paprika and cream served with aromatic rice

Ribble valley farm sausage and mash with onion gravy(vegetarian option available)

Seabass served with asparagus & buttered crushed potatoes

Nut roast of pan fried vegetables, apricots, peanuts, walnuts and almonds topped with french goats cheese

Locally sourced Lancashire hot pot served with tender stem broccoli and crusty roll

3 courses served in a private room £29.50.

| THE
LAWRENCE