

Our approach to dining bares a nod to the wonderful Mediterranean cuisine on offer when visiting.

Our food is about celebration of produce with seasonality a key ingredient, with our own twist.

We hope you'll find something to tempt you, however if you've a personal favourite dish you fancy, just ask, and if we can, we will!

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.00
Ayala Brut Majeur, France, NV 125ml	9.50
Brockmans Signature G&T	11.50
Cottons Baileys Flat White	9.00
Coco Knut	8.50

WHILST YOU WAIT

Freshly baked artisan bread, with butter, Barbera EVOO olive oil, aged balsamic	4.50	Sicilian Boscaiola green olives	4.25
Add trio of dips - beetroot houmous, anchoïade and Mistoliva olive tapenade	2.50	Salt 'n' pepper squid, chilli mayonnaise	4.50
Crispy belly of pork, quince and apple purée	4.50	Wild mushroom gnocchi – crispy deep fried with artichoke purée V	4.50

APPETISERS

Burrata di Bufala campana, roasted red peppers, rosemary focaccia, artichokes and Mistoliva olives V	9.95	Prosciutto di Parma, bruschetta Calabrian spicy 'Nduja sausage, goats curd, mizuna and marinated mushrooms	10.50
Grilled king oyster mushrooms, poached egg, truffle mayonnaise, mushroom and walnut crumb V	8.95	Gamberoni tiger prawn tempura, pilacca chilli sauce and grilled lime	x3 7.75 x5 13.50 side order included x 9 19.95
Salmon fishcake, San Marzano tomato salsa, basil, saffron aioli	Appetiser 7.50 Main side order included 14.95	▼ Hamilton Russell Chardonnay 2015	8.25

TASTE TABLE

Make your choice from our extensive selection of the freshest seafood, Italian cured meats and seasonal salads.

Appetiser 8.95

Main (side order included) 17.50

FROM THE **INKA** GRILL

Heating up to 500 degrees Celsius, the Inka is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. Forest of Bowland beef, aged for 28 days and served confit plum tomato, Porcini mushroom ketchup and twice cooked chunky chips.

Sirloin steak, 6oz	21.00	Butterflied breast of Tuscan chicken	16.50
Rump steak, 10oz	24.50	Cauliflower steak oregano, lemon and chilli spiced V	14.50
▼Amarone della Valpolicella Classico 2013	9.65		
Fillet steak, 8oz	31.50		

ADD A LITTLE EXTRA

Béarnaise sauce	3.95	Classic peppercorn sauce	3.65	Rustic tomato sauce, basil pesto	3.00
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▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

CLASSIC

Beer battered fish and chips, crushed peas, homemade tartare sauce, lemon	15.95
Beer battered buttermilk halloumi and chips, crushed peas, homemade tartare sauce V	14.50

Handmade beef burger, beer sourdough bun, smoked mozzarella cheese, red onions and a pickled garlic mayonnaise, twice cooked chunky chips	15.50
Add crispy smoked bacon	16.50
Pie of the day - See daily menu	Market Priced

PASTA AND RICE

All served with herb and chilli infused oil and Parmigiano Reggiano D.O.P.

Linguine - tiger prawn, brown shrimp and spicy Calabrian 'Nduja sausage, tomato and parsley	Appetiser 9.95 Main 18.75
Mushroom, thyme and artichoke risotto, Mountain Gorgonzola bon bon V	Appetiser 7.75 Main 14.95 Add Tuscan chicken 18.50
Potato gnocchi, hot smoked salmon, chive white wine cream sauce, poached egg	14.95

FROM THE STOVE

Crispy belly of "Middle White" pork, wild boar ravioli, sautéed mushrooms, crispy red and green kale, seared shallots, red wine jus	18.50
Baked gremolata stuffed sea bass, Parmigiano Reggiano polenta, orange braised fennel, cherry tomatoes, basil	18.95
Braised shoulder of Pendle Hill lamb ragu, savoy cabbage, beetroot and goats cheese gnocchi, heritage beetroot, lamb glaze	19.95
Mixed fish grill - fillet of hake, salmon, sea bass, cauliflower cream, samphire and spicy pangrattato	24.50
✓ Chablis 1er Cru Vaillons, Domaine 2014	9.30

SIDES

Chips - twice cooked chunky	3.95
Add Truffle and Parmigiano Reggiano D.O.P	4.50

Onion rings - beer battered	3.95	Creamed potatoes - truffle oil	3.95
Fine beans - red peppers, chilli and garlic	3.95	Italian house - rocket, pine nut and pomegranate salad	3.95
Ciabatta - garlic and rosemary	3.95		

DESSERTS

Classic tiramisu with home-made biscotti	7.50
Vin Santo crème brûlée, charred mandarins, sugared orange peel and mandarin syrup	7.25
Sticky toffee ale pudding, vanilla ice cream, hot butterscotch sauce	7.50
Chocolate and hazelnut brownie, white chocolate sauce, crispy chocolate gnocchi and clotted cream ice cream	7.50
Yorvale ice cream - Please ask for today's selection	Single scoop 3.00 Selection of 3 scoops 7.00

LITTLE TREAT

Want to indulge just a little? Try a mini dessert, served with a tea or coffee of your choice.	
Sticky toffee ale pudding and vanilla ice cream	
Classic tiramisu, home-made biscotti	
Vanilla cheesecake, blackberries	7.45

CHEESE

Farm House Cheese, quince jelly, celery, Peter's Yard crackers Cheshire white, Cheshire blue, Taleggio, Gorgonzola and Keens Mature Cheddar	
	3 pieces 7.95
	All 5 - ideal to share 14.95

SOMETHING LIGHTER

Affogato	4.50	
One scoop of vanilla ice cream, amaretto biscuit with hot espresso coffee	Or	One scoop of vanilla ice cream, home-made biscotti, Vin Santo