

A La Carte Menu
Friday & Saturday 18.45 – 21.00

To start

Wheel of Camembert to Share
baked in the oven until gooey, topped with chorizo chunks
and served with garlic crostini fresh bread and sweet onion jam
£8.95

Chef's Homemade Chicken & Brandy Pâté Pot
with fig & cranberry chutney and toasted brioche
£5.50

Roasted Local Parsnip & Honey Soup with Fresh Bread & Butter
£4.95

Southport Shrimp, King Prawn & Lancashire Cheese Crumble
with black pepper puffs
£6.95

Festive Salad
Warm Chestnut & Blue Cheese Salad, beetroot purée & vegetable crisps
£5.95

Mini Poacher's Pie
**Minced Goose Breast, Sliced Pigeon Breast cooked in red wine, baby onions &
thyme, topped with rosemary mashed potatoes & crispy pancetta**
£6.95

Mains

Chargrilled Matured British Fillet Steak or Rump Steak
served with burst tomatoes, button mushrooms, Infusions hand cut chips and a
choice of blue cheese or pepper sauce.
Rump £15.95 / Fillet £21.95

Chunky Cod Loin Fish & Chips
crispy Hop Vine beer battered cod loin cooked in beef dripping
with Infusions hand-cut chips, minted stewed peas and chunky tartar
£13.95

Pork Saltimbocca
pork fillet, parma ham, sage & masala wine & rosemary potatoes
£15.95

4 Bone Rack of Lamb
fondant potato, roast parsnips, red wine & red berry juice
£16.95

Roasted Sage & Onion Chicken Breast
Creamy mash, crispy onion & pan gravy
£15.95

Pan Fried Bass Fillets
With a King Prawn Jambalaya and Buttered King Scallop
£16.50

Field Mushroom Spinach & Sage Wellington
herby new potatoes & a warm roasted red pepper smoothie
£14.95

All served with a selection of Local Farm Vegetables