

Early Bird Evening Menu
Wednesday & Thursday all Evening
3 courses for the price of 2

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 (£3.50 Supp)

Chef's Homemade Chicken & Brandy Pâté Pot
with fig & cranberry chutney and toasted wholemeal

Roasted Local Parsnip & Honey Soup with Fresh Bread

Southport Shrimp, King Prawn & Lancashire Cheese Crumble
with black pepper puffs
(£2.00 Supp)

Festive Salad

Warm Chestnut & Blue Cheese Salad, Beetroot Puree & Vegetable Crisps

Poacher's Pie

Minced Goose Breast, Sliced Pigeon Breast cooked in red wine, baby onions & thyme,
topped with rosemary mashed potatoes & crispy pancetta
(£2.00 Supplement)

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. (£5.95 Supplement for Fillet)

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

Pork Saltimbocca

pork fillet, parma ham, sage & masala wine & rosemary potatoes

4 Bone Rack of Lamb

fondant potato, roast parsnips, red wine & red berry juice
(£3.00 Supplement)

Roasted Sage & Onion Chicken Breast
Creamy mash, crispy onions & pan gravy

Pan Fried Bass Fillets

With a King Prawn Jambalaya and Buttered King Scallop
(£2.50 Supplement)

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

Served with a selection of Local Farm Vegetables

Two courses £15.95 Three courses £18.95

Friday & Saturday until 6.45pm