

Oyster & Otter

THREE COURSES

£19.50

STARTERS

Seasonal soup, bread and butter (v)
Tenderstem broccoli tempura with ponzu dip (ve)
Garlic buttered prawns, spinach, gnocchi and salsa verde
Antipasti platter with chicken liver pate and roasted vegetables
Heritage tomato and mozzarella salad with basil oil and pine nuts (v)

MAINS

Grilled haddock, Lancashire cheese crumb, creamed spinach and new potatoes
Malayan seafood curry with coconut rice and chilli sambal
Wild mushroom chilli with sour cream, rice and soft tacos (v)

SUNDAY ROASTS

Served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy

Beef topside
Half roast chicken
Beef sirloin (£3 supplement)

Pigs in Blankets £3.50

DESSERTS

Steamed syrup sponge with proper custard
Italian semolina cake with clotted cream ice cream and amaretto syrup
Lemon and blueberry Eton mess with shortbread crumb
Ice cream selection with raspberry sauce

*Please inform us if anyone in your party has a food allergy before ordering.
V – Vegetarian. VE – Vegan. Please ask to see the gluten free menu.*