



*Served Monday- Saturday from 5:30-9pm
(8pm- Sundays)*

New A La Carte Menu **Starters**

Ragout Of Duck Livers

Cooked with grapes and marsala wine on a crisp crouton
£4.95

Lobster Ravioli

With vegetable ribbons and a rich nantua sauce drizzled with
white truffle
£6.95

Assiette Of Smoked Salmon

Smoked salmon fritter with lime and chilli salsa, smoked
salmon parcel filled with prawns and roulade of smoked
salmon, mascarpone and sun blushed tomatoes
£6.95

Poached Asparagus Spears

Masked with beurre blanc and butter fried local ducks egg
£4.95



New A La Carte **Mains**

Kettle Of Bantry Bay Mussels

Generous portion of fresh mussels cooked gently with smoked bacon, garden herbs, Noilly Pratt and broad beans
£15.95

10oz Sirloin Steak

Honeywell's quality beef served with roasted vine tomatoes, open cup mushrooms, French style onions, chunky chips and watercress salad. Finished with parsley butter
£18.95

Saddle Of Highland Red Deer

Seared venison with creamed puy lentils, dauphinoise potatoes and rich cassis game jus
£16.95

Roasted Pork Fillet

Lightly seasoned with caraway and served on a calvados and cherry apple sauce with rosemary fondant and cep tortellini
£14.95



DESSERTS

Please note Desserts Change Daily

Chocolate chip bread and butter pudding

Laced with malt whiskey and served with clotted cream

Iced Honey Nougat Glace

Served with chocolate sauce

Traditional Homemade Sticky Toffee Pudding

Served with butterscotch sauce and cream

Warm Almond and Rum Pithivier

With Wallings vanilla pod ice cream

Brandy Snap Basket

Filled with cream, raspberry coulis and fresh berries

Blueberry Souffle Omlette

Laced with Gin

£4.25 each



The Pickerings Cheese Menu

Bowland

A great tasty Lancashire cheese combining raisins, apple and cinnamon with cow's milk, crumbly and fully matured.

Garstang Blue

Fantastic local blue refined cheese, creamy in texture with a well balanced delicate flavour.

Inglewhites Goats Cheddar

From Park Head Farm, hand crafted and not too overpowering with a lovely sharp tangy flavour.

Carron Lodge Cheddar

Traditionally made local white cheddar creamy texture with subtle gentle flavours.

Cheese for One £4.95

Cheese for Two £6.95

*Selection of all of the above or your individual choice.
Comes with celery, apple and grapes and a selection of
crackers.*

**3 courses -
£21.95**
**2 courses -
£17.95**



***SAMPLE MENUS-
CHANGES WEEKLY***
*Served Lunchtimes
Mon-Sat 12-2pm and
Evenings 5:30-9pm
(8pm on Sundays)*

The Pickerings Table D'Hote

Cream Of Vegetable Soup

With chopped scallion and crème fraiche

Pressed Terrine Of Oak Smoked Haddock And Ham Hock

On a petit potato and seed mustard salad

Lancashire Cheddar And Leek Soufflé

With crusty bread and wild rockette

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Roasted Tranche Of Scottish Salmon

With wilted greens, cauliflower puree and a simple cucumber and pink peppercorn sauce

Wild Partridge

Confit legs on truffled green beans, pan fried breasts on colcannon with bread mousse and grand veneur sauce

Rack Of Local Lamb

Honeywell's lamb with a butter herb crust, Dauphinoise potato and parsnip puree glazed with red wine jus

Spicy Falafel Wrap

Our own falafel served in a flour tortilla wrap with jalepenos, crème fraiche and salad

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Dark Chocolate Tart

Laced with Tia Maria and accompanied by vanilla Anglaise

Warm Gingerbread Pudding

With Walling's apple pie ice cream and treacle sauce

Iced Honey Nougat Glaze

With peach coulis and fresh strawberries

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Freshly Brewed Coffee And Home Made Petit Fours