



pike room

smoked ham hock, pork & leek terrine, tomato chutney
grilled langoustines, lime & roast garlic mayonnaise
twice baked goat's cheese & thyme soufflé
house cured salmon, pickled cucumber & caviar

45 day matured ribeye, hand cut chips, green salad & parsonage butter
risotto of summer greens, mint & sheep's curd
plaice, tarragon & anchovy butter, braised fennel
seafood salad; white crab, greenland prawns, hot smoked salmon & grilled langoustine

strawberry & clotted cream tart, lemon sorbet
crème brûlée
chocolate & cherry delice
kirkhams lancashire, berkswell, cashel blue,
served with date & ale chutney, sourdough crackers

'our chefs will make every effort to accommodate any special requests'

we cannot guarantee total absence of allergens,
please advise us if you have an allergy or specific dietary requirement