



## Starters/Small Plates

Buttermilk fried chicken with buffalo hot honey sauce and Emily's summer slaw £8.00

Smoked salmon with shallots, fennel & apple slaw, citrus dressing & charred granary bread £9.50

Red pepper hummus with crispy chickpeas, Pepperdew peppers, herb oil & toasted Lebanese flatbread (V) £8.50

Duck liver parfait, red onion chutney and toasted brioche £8.50

Garlic wild mushrooms on focaccia with pesto & parmesan shavings £8.50

Whole truffle burrata, roasted grapes & pistachio crumb, served with a warm focaccia (V) £10.00

## Main Courses

Roast sirloin with Manx beef dripping Yorkshire pudding £18.95

Roast Ribble Valley lamb rump, with minted jus £18.95

Roast chicken with cranberry sauce £16.95

Whole slow roasted cauliflower with Dukkah rub £15.95

*All of our roasts are served with Yorkshire pudding, roast potatoes, carrot & swede puree, sticky red cabbage, a panache of seasonal greens with red wine jus.*

Seabass Fillet with Romesco sauce, Caponata, crispy caper & herb oil £18.95

Risotto with roasted shallot, wild mushroom & Goats cheese, with wilted wild rocket £12.00

## Sides

Truffle cauliflower cheese baked with a brioche parmesan crumb £5.50

Pigs in blankets £5.50

## Desserts

Emily's Cheese Platter for one £9.00

Yuzu lemon tart, with Italian meringue & black sesame tuile £7.50

Emily's cheesecake of the day £7.50

Sticky toffee pudding with ice cream £6.50

*Menu is subject to change seasonally.*

*Please note, an optional 10% service charge is automatically applied on tables of 4 and over.*