



FEAST OF ST GEORGE

A PERFECT FEAST FOR ENGLANDS PATRON SAINT, A SIX
COURSE MEAL USING LOCAL INGREDIENTS WITH SOME
BRITISH CLASSIC DISHES WITH A TWIST



FOR THE TABLE

basket of home made spelt rolls , hand made whipped chicken skin butter

FROM THE FIELD

Pottage Spring barley, early spring allotment vegetables, fresh herb moretum

FROM THE DAIRY FARM

Mrs Kirkham's lancashire cheese scone, mustardy Red Leicester and
Staffordshire Cider rarebit, granden chives

FROM THE NORTH SEA

Fish pie with a twist Pan roasted cod crispy potato topping, warm tartare
sauce, with clams , salmon and spring vegetables

FROM THE LANDS

ember roasted sirloin of local beef pressed potato, leeks, penny bun British red wine
sauce and horseradish emulsion

HEDGEROW

BlackBerry & Raspberry curd bread butter pudding clotted cream custard

Friday 24th April 7.00 for 7.30pm service

£40pp including £20 deposit to secure booking.

