

## Menu for Brian Campbell Dec 2021

### Main Course

Braised rump of Maudsley farm beef and onions in a rich ale gravy served over creamy mash.

Crispy belly pork, blue pig black pudding and Bowland sausage on spring onion mash with a rich red wine gravy.

Fresh haddock fillet shallow fried in lemon and black pepper breadcrumbs on crushed potatoes with a garden pea and mint puree.

Wensleydale cheese, spinach and leek pie served with dressed salad and served with chips.

### Desserts

Sticky toffee pudding with salted caramel sauce and vanilla ice cream

Milk chocolate brûlée with a homemade shortbread biscuit

Lemon and ginger cheesecake

**2 COURSE    £17.95**

Please let us know any allergies or special dietary requirements on ordering