

obsidian

A LA CARTE MENU

First Course

Light leek and potato soup, smoked Lancashire cheese fritter - £7.00

Loch-tarbet hand dived scallops, intense juniper, beetroot vinaigrette - £12.00

Whipped goat's cheese mousse, cider caramel, onion puree - £8.00

Goosnargh chicken liver parfait, onion relish, toasted brioche, truffle butter - £7.00

Home cured beetroot salmon, new potato tartare, caper berries, lemon - £8.00

52 degree Goosnargh duck, beetroot jelly, pain d'épice salad - £8.00

Main Course

Pan fried sea bass, potato puree, wild mushrooms, lemon beurre blanc - £18.00

Gilthead bream, courgette, truffle, smoked chestnut - £18.00

Roasted butternut squash risotto, courgette, fresh parmesan - £16.00

Cheshire sirloin, hand cut chips, truffled watercress, café de Paris - £20.00

Local turkey, poached and roasted, sage and shallot sausage, poultry jus - £18.00

Puddings

Warm single estate chocolate fondant, Tahitian vanilla ice cream - £8.00

Vanilla panacotta, almond brittle, cherry puree, vanilla vinaigrette - £7.00

Individual mincemeat pudding, vanilla ice cream, cognac foam - £7.00

Warm apple tarte Tatin, rum and raisin ice cream - £7.00

Selection of our home made ices and sorbets - £6.00

Our menus are dedicated by the seasonality and quality of produce and therefore can be subject to change on a daily basis.
All prices are inclusive of value added tax. A discretionary 10% service charge is applied to bills of parties of six or more