To start

P'per's homemade soup \& bread of the day crouton \& dressing E6.50

Korean chicken \& sesame seed terrine Kimchi, crispy French onion

Eg.00
crabarancíni
crayfish bisque $\mathcal{g}$ lemon balm mayo E10

Braised leek \& nori ballontine Pickled wild mushrooms, pea puree E8.50

Breaded goats cheese crotin
Grape gel, walnut mousse, apples basíl nut dressing

E8.50
Black pudding \& Nduja steamed pudding Bovríl sauce

Eg. 50
Kiln smoked salmon
cucumberjelly, dehydrated cherryvine tomato, baby capers Eg
charred aspargus \& poached hens egg
Reggiano cheese crisp \& sriracha hollandaise
E8.50

Pan-seared duck breast Wilted soya pare choi \& sweet potato mushroom bon bon, cherry sauce E21.95

Lancashire cheese E chílli jam samosa Roasted butternut, spinach, fondant potato tamarind bean sauce モ16.95

Chicken Es shrimp
vegetable dauphinoise \& fondant potato
coq au vin sauce
£22.00
char-síu cod
cassoulet of vegetables \& rosti potato E21.95
surf $\mathcal{E}$ turf
$50 z$ fillet $\mathcal{E}$ king prawns
chillí garlíc tenderstem broccoli \& dauiphinoise potato
Bernaise sauce
E29.00
Rack of English Lamb
Vegetable dauphinoise, thyme mash roasted garlic \& shallot jus £26.00

Honeywells $160 z$ chateaubriand for two Garlic mushrooms, tomato, medley of greens Piper's big fat chips, choice of 2 sauces E 70.00

From the Grill

Grílled Halloumi cheese $£ 16.00$
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Scottish loch salmon $£ 20.00$
chicken wrapped in parma ham $£ 18.50$
$120 Z$ Tomahawk pork steak $£ 19.00$
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21 day aged $80 z$ British sirlion steak $£ 28.00$
28 day age $80 z$ Bowland Fíllet steak $£ 38.00$
From the Grill are served with garlic mushrooms
grílled tomato, medley of greens Piper's big fat chips, mash or new potatoes

Extras
Buttered carrots $£ 5.00$
chílí \& garlic tenderstem broccolí $£ 5.00$
cauliflower cheese $£ 5.00$
Battered onion rings $£ 5.00$
Pipers' big fat chips $£ 4.00$
Truffle $\mathcal{E}$ parmesan fries $£ 6.50$
sauce
Red wine E3
carstang blue cheese E3
creamy pepper E3
Diane Ez
Bernaise E3 $^{2}$

If you have any allergies or dietary, requirements please speak to a member of staff

To finish

White chocolate \& blueberry crème brûlée
chocolate shard
£7.50
Trio of Hot English Puddings
lemon sponge, cherry fondant, crumble
vanílla custard, ice cream
E11.50
Rhubarb crumble cheesecake
Ginger ice cream
£ 7.50
Golden apple \&pineapple tarte tatin
clotted cream ice cream

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E 8.00
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Lemon curd cookie \& raspberry meringue crème anglaise
£8.00

Mrs Dowsons ice Creams
2 scoops $£ 4.503$ scoops $£ 6.00$
selection of four local cheeses vintage Lancashire, sof goats Garstang blue, Garstang white

Pipers cheese of the week.
Fruít chutney, grapes \&biscuits

$$
\text { Eg. } 50
$$

Why not add a port?
Liqueurs coffee 25 ml shot $£ 7.95$
Dessert wine by the glass $125 \mathrm{ml} £ 7.00$

