

Reflection Menu

2 Courses £21

3 Courses £25

STARTERS

BLACK PUDDING AND LANCASHIRE CHEESE HASH BROWN

Caramelised granny smiths.

SQUID AND CREVETTE

Nicoise, basil pesto

PAN SEARED KING SCALLOPS

Sweet potato, basil, garlic, parmesan, pine nut, olive oil

DUCK TERRINE

Cherry jelly, fig and duck fat fried bread

MAIN COURSE

WELSH LAMB RUMP

Wild garlic risotto, wild mushrooms, rosemary carrots

TRIO OF PORK

Creamed corn, apple, sultana jus

WILD SEA TROUT

Celeriac rémoulade, lime butter sauce

HAKE FILLET WITH GRAIN MUSTARD CRUST

Creamed cabbage, pancetta and potato terrine

CORNFED CHICKEN BREAST

Stuffed with chorizo and tarragon, mix bean and orzo broth

DESSERTS

CHOCOLATE TORTE

Fresh raspberries and vanilla cream

STICKY TOFFEE PUDDING

Caramel sauce, brandy snap and ice cream

CLASSIC MANCHESTER TART

Jam and Lydgate cream

HEROES CHEESE SLATE

Served with celery, grapes and savoury biscuits

SIDE ORDERS

Champ potatoes

Creamed corn

Creamed cabbage

Creamy mashed potatoes

Market vegetables

Garlic green beans

£2.50