



at
HOLMES MILL
CLITHEROE

NIBBLES

Crispy Skate <i>Apple jelly</i>	5.50
Sheeran's Black Pudding Fritters	4.50
Boiler House Breads <i>Flavoured butters</i>	4.50
Cowmans Chipolatas <i>Stonewall Kitchen honey & mustard</i>	5.50
Garlic King Prawns <i>Sourdough bread</i>	6.00
Pressing of Ham <i>Mrs Kirkham's cheese</i>	5.50
Calamari <i>The Chilli Jam Man smoked chilli & lemon</i>	5.50
Porcus Charcuterie Skewer <i>Pickles</i>	6.00

STARTERS

Lobster Tortellini <i>Bisque Chervil Saffron pasta</i>	9.50
Ham Terrine <i>Pickled walnuts Caramelised pear</i>	8.50
Inglewhite Goat's Cheese <i>Lancashire honey Sourdough bread</i>	8.50
Pumpkin Velouté <i>Seeds Oil Chilli Bread Pumpkin</i>	7.00
Confit Chicken <i>Egg yolk Carrot purée Pistachio</i>	8.50
Scallops <i>Leeks Beetroot Watercress</i>	9.50

GRILL

Porterhouse 20oz	28.00
Sirloin 10oz	23.00
Rib Eye 10oz	21.00
Corn Fed Chicken Breast	16.50
Lamb Rack	19.50
Lobster (half)	24.00
Lobster (whole)	32.50
Megrim Sole	19.50

Our meats are hand cut by eye from local suppliers who specialise in grass-fed, outdoor-reared native breeds.

All dishes are served with seasonal vegetables and potato of the day.

MIXED GRILL

Fish <i>Market fresh fish and shellfish</i>	28.00
Meat <i>The best cuts from Bowland Food Hall</i>	28.00
Vegetarian Mixed Grill <i>Aubergine Avocado Polenta Halloumi Sweet potato Smoked almond</i>	22.00

MAINS

Sea Bass <i>Linguine Herbs Prawn Chicory</i>	17.50
Bowland Beef Rib <i>Smoked mash Hens of the wood Carrot Red wine</i>	17.00
Porcus Belly Pork <i>Cider Parsnip Quince Truffle potato</i>	17.00
Turbot <i>White onion Sweetcorn Chard Beetroot</i>	21.00
Bowland Steak Pie <i>Fillet steak Butternut squash Confit potato</i>	18.00
Cauliflower Cheese <i>Polenta Gironne Black garlic Shallots</i>	16.50

SALADS

Seared Tuna Niçoise <i>Olive Egg Mixed leaf Potato Heritage tomato Casanova balsamic</i>	13.50
Chargrilled Chicken Caesar <i>Cos Parmesan Sourdough bread Atkins & Potts dressing</i>	12.50
Charred Sirloin Beef <i>Chicory Sesame Onion Potato Atkins & Potts maple & chipotle dressing</i>	13.50

SIDES

3.00
<i>Seasonal vegetables Chunky chips Fries Mash potato Mixed salad Buttered spinach Sesame noodle salad</i>

SAUCES

Béarnaise | Peppercorn | Red wine

BUTTERS

Garlic | Parsley and caper

DESSERTS

Holmes Made Ice Cream <i>Fruit Crisp Syrup Tuile</i>	6.50
Local Cheese Selection <i>Celery Quince Apple Crackers</i>	8.00

For today's other desserts, please ask for details.