



# Group Booking Menu

2 COURSE £22.50 / 3 COURSE £28.00

BBQ'd Tender-Stem Broccoli (v)

*Charred & Sticky Broccoli Stems | Feta Cheese  
Sesame & Za'atar Dressing*

Courgette & Roast Garlic Soup (v)

*Soured Cream | Toasted Fennel*

Pâté De Campagne

*Course Rustic Pâté | Pistachios | Fermented Grapes  
Sourdough Toast*

Szechuan Spiced Squid

*Crispy Spiced Squid | Watermelon Relish | Pickled Daikon*



Char-grilled 250g (9oz) Dry Aged Rump Steak

*Grilled Mushroom | Vine Plum Tomato | Holmes Mill Chunky Chips | Watercress  
Choice of Peppercorn Sauce or Smoked Garlic Butter*

*(£4.50 supplement)*

Coq au Vin Jaune

*Slow Cooked Chicken Leg | White Wine | Smoked Bacon | Morel Mushrooms  
Dijon Mustard | Pomme Puree*

Grilled Atlantic Cod

*Sicilian Linguini | Cauliflower | Saffron | Pecorino Cheese | Golden Sultanas  
Toasted Pine Nuts | Breaded Oyster*

Briouat Parcels (v)

*Crispy Parcels Filled with Sweet Potato | Pea & Dukkha Spice | Bulgur Wheat  
Preserved Lemon | Green Beans | Hazelnut*



Bowland Food Hall Sticky Toffee Pudding (v)

*Butterscotch Sauce | Vanilla Ice-cream*

Dark Chocolate Mousse (v)

*Griottine Cherries | Honeycomb*

Selection of Bowland Ice-creams (v)

*Berries | Shortbread*

Food Hall Cheese Selection (£3.00 supplement)

*Chutney | Crackers | Preserved Grapes*

Holmes Made Cheese Cake of the Day

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.