

## APPETISER

**Confit Shredded Duck Leg** Pomegranate, radish, mustard cress, pea shoots £8.45 (481 cal) (gf)

> White Tower Prawn Cocktail Marie Rose, lemon, brown bread £8.45 (625cal) (gfo)

Spinach, Leek & Smoked Cheese Croquette Tempura battered Asparagus & Courgette pea shoots, vegan harissa mayo £7.25 (328cal) (ve)

**Beef Fillet Carpaccio** Parmesan, Dijon mustard £8.95 (271 cal) (gf)

**Classic French Onion Soup** Gruyere crouton £6.45 (382cal)

Rocket, hot honey glaze £7.25 (332cal) (ve, gf)

## ENTRÉE

10oz Braised Blade of Beef Red wine reduction, tenderstem £21.95 (814cal) (gfo)

Smoked Cheese Gnocchi

Tomato and basil sauce

£16.95 (762cal) (v)

**Add Grilled Chicken Breast** 

+£3 (945cal)

Lancashire Cauli Cheese

(403cal) (v)

Buttered New Potatoes

(313cal) (gf)

**Chargrilled Loin of Lamb** Minted mash, rosemary & redcurrant jus £22.95 (817cal) (gfo)

6oz Fillet Steak

Balsamic vine tomato, field mushroom

£26.95 (592cal) (gfo)

Black tiger prawns in garlic butter +£5

Peppercorn +£3

**Oven Baked Salmon Fillet** Seafood cream sauce £19.95 (723cal) (gfo)

Spinach, Sun Dried tomato & Mature Cheese Filo Parcel Plant based spinach cream sauce £18.95 (832cal) (ve)

**Pan Seared Chicken Breast** Fondant potato, mushroom Dijon cream sauce

£18.95 (552cal) (gfo)

SIDES

£3.95

**Tenderstem Broccoli** (92cal) (gf, v)

Honey Roast Roots (152cal) (v, gf)

**Onion Rings** 

(327cal) (v)

(432cal) (v)

**Dauphinoise Potato** 

**French Fries** (287cal) (v)

(22 l cal) (ve, gfo)

Thick Cut Chips

DESSERT

Baileys Crème Brûlée Shortbread biscuit £5.45 (336cal) (v)

White Chocolate & Raspberry tartlet Mixed berry pure £6.25 (474cal) (v, gf)

**Sticky Toffee Pudding** Butterscotch sauce, vanilla ice cream £5.95 (362cal) (v)

**Chocolate Orange Tart** Mixed berry pure £6.25 (267cal) (ve, gf)

**Fillet Steak Stroganoff** 

Saffron rice, brandy, mushroom, cream

£21.95 (592cal)

Lancashire Cheese Plate Creamy Lancashire, Garstang blue, smoked cheddar, water crackers, house chutney, grapes, celery £8.45(560cal) (gfo)

(ve) Vegan / Vegetarian, (v) Vegetarian (gf) Gluten free, (gfo) Gluten free option available

Children's menu also available for guests 1 2yrs and under

GM FOODS – It is our policy not to use genetically modified products in our food. FOOD ALLERGIES & INTOCUST It is our point to use genericany mounted products in 1000. FOOD ALLERGIES & INTOCUSTANCES – Some of our foods contain allergens. Please speak to a member of staff for more information. NUT ALLERGIES – The White Tower cannot guarantee that items on this menu do not contain nuts or nut derivatives. Fish products may contain bones. Wherever possible all our products are sourced locally. All products are subject to availability. All prices are inclusive of VAT