



THE THREE FISHES

CHOICE MENU

HOUSE BREADS

Cheese roll, sourdough bread, whey butter, black pea hummus and parsley pesto

1/2 DOZEN (6) LOUÉT-FEISSER OYSTERS £25

Shallot house dressing, wholemeal sourdough bread, whey butter



STARTERS

PUMPKIN RISOTTO £19

Autumn black truffles, seeds, and oil

GARDEN ARTICHOKE SOUP £12

Confit artichokes, crisps, autumn black truffles

TEMPURA SCALLOPS FROM THE SUMMERS ISLES £22

Jalapeño tartar, lemon, dill oil

HERITAGE TARTAR OF BEEF £17

Garden parsley pesto, smoked cauliflower puree, sourdough toast

ORKNEY SCALLOP £24

Daurenki caviar, champagne sauce

SLOW BAKED KOHLRABI £15

pickled kohlrabi, Morecambe bay shrimps, stewed garden greens, olive oil dressing

**available without shrimps as a plant based option*



MAIN COURSES

RED LEG PARTRIDGE £28

Breast and leg, pickled damsons, burnt onions, sage jus, bread sauce

PLANCHA ROAST HALIBUT £35

Truffle mash, Jerusalem artichoke foam

MARKET FISH £M/P

Best in the market today, simply grilled or pan fried, tempura spring onions,

Cornish new potatoes, hollandaise sauce

CELERIAC AND SHITAKE MUSHROOM LASAGNE (PB) £28

Hispi cabbage, mushroom puree, maitake mushrooms

CORN-FED CHICKEN BREAST £30

fenugreek sauce, shitake mushrooms, organic kohlrabi, white aubergine fritter

BLUE GREY BEEF

Blue Grey fillet £40

Chateaubriand for two £90

Choice of béarnaise sauce, red wine jus or peppercorn sauce,
roast shallot



ORGANIC GARDEN VEGETABLES (PB)

£6.00

Hispi Cabbage

French beans &

sugar snap peas

Creamed kale & swiss chard

£7.00

Local new potatoes

Triple cooked chips



DESSERTS

LEMON MERINGUE PIE £12

Lemon sorbet

APPLE CRUMBLE SOUFFLÉ £15

Mrs Kirkham's Lancashire cheese ice cream, apple compote

CONFERENCE PEARS (PB) £12

Verjuice, agave syrup, olive oil ice cream

ICED MELTING CHOCOLATE £16

Chocolate sorbet, mace caramel, hazelnuts

CHEESE £16

selection of British and Irish cheeses from The Courtyard Dairy

ECCLES CAKES AND SALTED CARAMEL TRUFFLES