

The Menu

Starters

Holdsworth soup of the season	5.00
Deep Fried Whitby Crab Won Tons Avocado puree, pickled tomatoes	8.25
Cauliflower and Cumin Fritters Lime yoghurt and roast Halloumi cheese (v)	6.50
Risotto of East Coast Smoked Haddock Soft poached Quail eggs and a chive oil	6.50
Pressing of Goosnargh Confit Duck Plum jelly and chestnut salad	7.75
Boudin Blanc of Chicken and Bury Black Pudding Roasted apple puree	6.75
W.H Greaves Home Cured Ham Pickled pears and young shoots	7.50

Fish

Pan roasted fillet of Sea bass Spiced lentils, red wine shallots and Madeira jus	17.25
Organic Fleetwood Salmon Clam chowder, buttered baby gem and saffron cream	18.50
Market fish of the day	Market Price

Mains

Roast Loin of Yorkshire Venison Honey roasted pumpkin, beetroot jelly, sweet and sour cabbage	18.95
Roast Saddle of Local Rabbit Steamed rabbit pudding, cocotte potatoes, wilted Spinach and braised carrots	17.50
Pan Roasted Goosnargh Duck Breast Roasted celeriac, pak choi and mango salsa	17.25
Lamb Three Ways Hot pot, roast rump, and braised faggot	18.95
Corn-fed Goosnargh Chicken Breast Roast sweet garlic, herb spaetzle and girolle mushrooms	17.25
Pitivier of Spinach, wild mushroom and roast pumpkin Poached hens egg, Hollandaise (v)	16.50
W. H Greaves, 28 day matured beef Sirloin Rib Eye	19.95 18.95

Served with Holdsworth House chips, French fries or New Potatoes
With traditional garnish.

May be accompanied by a peppercorn or béarnaise sauce

Side orders

Vine tomato and basil pesto salad	3.00
Rocket and parmesan salad	3.00
Creamed wild mushrooms with garlic and chervil	3.00
Buttered roast new potatoes	3.00
Buttered green vegetables	3.00
Holdsworth House chips	2.50
French fries	2.50

The Market Menu

Monday to Thursday lunch and dinner before 7.30pm

2 courses £15.95 3 course £19.95

Please request this separate menu

The Holdsworth Tasting Menu

The perfect way to indulge and sample some of our most Popular dishes

Pressing of Goosnargh Confit Duck
Plum jelly and chestnut salad

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Soup of the day

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Risotto of Smoked Haddock
Soft poached Quail eggs and a chive oil

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Roast Loin of Yorkshire Venison
Honey roast pumpkin, beetroot jelly sweet
And sour cabbage

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Sachertorte
With milk chocolate cream and hazelnut brittle

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Coffee and petit fours

£45.00 per person, to be enjoyed by the entire table

Cheese may be taken as a final course served as a platter for two

£10.95

We have suggested half bottles of wine to accompany each dish.
However, alternative wines by the glass can also be recommended

Cheese and Dessert Menu

We have a separate menu for desserts and farmhouse cheeses

Friday Night Specials

On the first Friday of the month we will be offering diners something a little different, and the chance to discuss the dishes with our kitchen brigade.

Please ask for further details

All prices are inclusive of VAT and exclusive of service charge
Some of our dishes may contain nuts please ask for more information