

CAMP AND FURNACE

THURSDAY 16TH AUGUST 2012
WARM WELCOME & DRINKS – 7PM

FURNACE BREADS – SMOKED BUTTER – CHILLI SALT

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PISTACHIO CRUSTED RYEFIELD GOAT'S CHEESE – APRICOT KETCHUP – FLOWERS (V)

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FRESH CRAB CRAWLS – ANCHOVY AIOLI – RYE BREAD – DRESSED LEAVES
PICKLED, ROASTED & SMOKED CARROTS – SYKE'S FELL – TARRAGON DRESSING (V)

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GOLDEN BEETROOT SOUP – WOOD PIGEON FRITTER – STICKY BEETROOTS – CRISPY PEARL BARLEY – SORREL
VEGETARIAN – WALNUT FRITTER (V)
COMPLIMENTARY BOTTLE OF OUR VERY OWN BREWED BEER, BROWN BEAR, MADE WITH WHEAT SMOKED IN THE FURNACE WITH A DASH OF WIRRAL HONEY.

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ECCLES CAKES – CRUMBLY LANCASHIRE CHEESE – WHIPPED BUTTER

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CHOCOLATE BROWNIE – STRAWBERRY JELLY – CRYSTALLISED PEANUTS – VANILLA MARSHMALLOW SELF-TOASTED IN THE
FURNACE – MR WHIPPY ICE CREAM

£39

