

To End Your Meal

MONDAY - SATURDAY 6.30pm - 9.30pm
SUNDAY 6.00pm - 9.00pm

A SELECTION OF SWEETS £4.95

(Please ask to see our sweet menu)

A Plate of English and Continental Cheese £4.95

BEVERAGES

Fresh Filter Coffee with Cream and Mints £1.50

Cappuccino £1.50

ENJOY YOUR MEAL

Mytton Fold

HOTEL & GOLF COMPLEX

A modern day restaurant must source foods from around the globe to satisfy the appetites of its patrons. However here in Lancashire's glorious Ribble Valley we are blessed with an abundance of small, local food producers and suppliers, and we are committed to supporting them as much as possible, to give you, our customer a true taste of Lancashire.

We use two local catering butchers F.A. Smith and Sons, two miles down the road in Whalley and Brendan Anderton, situated about 8 miles across the valley in Longridge. Both are family owned and run businesses with generations of experience. They source beef, lamb and offal from the Trough of Bowland, duck from Goosnargh and of course the world famous black puddings from Bury.

All our fruit and vegetables are supplied by Ribble Farm Fayre of Longridge, another family owned business. We try where possible to use seasonal vegetables, much of which comes from the nearby, and fertile, Fylde Coast.

Our fish and seafood supplier are located about 20 miles away in Warrington, much of the catch being landed in Fleetwood.

As we are a former dairy farm it should come as no surprise that milk and cream are bought locally, from Jack Worsley, whom we have known for many years, and whose farm is only ten minutes away at Brownhill, Blackburn.

Should you be reading this and enjoying a refreshing cuppa, you will not be surprised to learn that you are drinking Lancashire Tea brought to you from the Lancashire Tea Company. We are quite sure however that they import the raw materials – our Lancashire weather is more suited to drinking tea than growing it!

A La Carte Menu



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Starters

Baby Spinach Salad £5.05

Baby spinach leaves, layered with slices of cooked sweet peppers, cucumber, pine kernels and diced avocado all drizzled with a raspberry and mustard vinaigrette dressing

Goats Cheese Tart £5.10

A filo pastry cup, filled with a cherry tomato and red onion compote, topped with goats cheese then warmed in the oven, served upon a mixed salad

Deli Cold Fish Platter £5.15

Smoked salmon, roll mop herring, mackerel and prawns with a lime enhanced crème fraîche dressing

Homemade Soup of the Day £4.40

Served with a roll and butter

Baked Mushroom £4.95

A large flat mushroom filled with succulent crabmeat and hollandaise sauce, topped with breadcrumbs and cracked peppercorns, all gently baked and finished under the grill, served upon an English crumpet

Black Pudding and Chorizo £5.05

Slices of black pudding and chorizo sausage coated in a light batter, then deep fried until golden and finished with a sweet chilli dip

Melon Waterlily £5.00

Slices of honeydew melon presented as a waterlily, centred with blackcurrant sorbet and ringed with mango coulis

Loaded Nachos £4.95

Crisp nachos topped with grated cheese and jalapeños, warmed in the oven and served with accompaniments of fresh guacamole, sour cream and spicy salsa

Main Courses

FISH

Poached Coley £11.75

Fresh coley gently poached, and finished with a tarragon enhanced hollandaise sauce, served with sautéed new potatoes

Salmon Fillet £12.50

Fillet of salmon, oven baked with or without a Cajun dusting and presented on a bed of Boulangerie potatoes

Steamed Cod with Orange and Gin £11.95

Succulent cod steaks, steamed gently with shredded ginger, gin, mushrooms, orange juice and rind and served with egg noodles

VEGETARIAN

Quorn Bolognese £9.95

Quorn pieces sautéed with onions and garlic, finished with a tomato and oregano sauce, served with fresh pasta

Brie and Mushroom Crepe £10.50

Wafer thin crepe filled with a creamy woodland mushroom and brie sauce, gently gratinated and served with chipped potatoes or salad

STEAKS

All of our steaks are cooked to your liking and served with roasted vine tomatoes and a balsamic glaze and a choice of chips, jacket potato or tossed salad

8oz Sirloin £15.75

10oz Rib Eye £15.95

Why not indulge yourself in one of our chefs

own recipe sauces £1.75

SAUCES: Peppercorn, Stilton & Mushroom, Dianne

OTHER DISHES

Chicken Breast £10.95

Succulent chicken breast set upon a bed of sautéed wild mushrooms and ringed with a creamy Brandy sauce, served with new potatoes

Veal and Tiger Prawns £12.95

Escalope of veal gently pan-fried with tiger prawns and finished with a white wine and shallot sauce, and a timbale of rice

Old English Pork and Herb Sausages £11.50

Local sausages flavoured with fresh herbs and set upon a bed of leek enhanced mash and finished with a red wine enhanced gravy

Roast of the Day £11.50

Please ask for today's roast, served with roast potatoes and seasonal vegetables

Peppered Steak and Potato Pie £11.50

Diced steak cooked slowly in a creamy peppercorn gravy with diced potatoes and finished with a puff pastry lid

Lamb Shank £14.50

Local lamb shank cooked with honey, mustard and Theakstons bitter served with crushed potatoes

VEGETABLES AND EXTRAS £2.20

Medley of Vegetables

Onion Rings

Garlic Bread

Tossed Salad

Buttered Mushrooms

If you prefer plainer food, some of these dishes can be prepared with their sauces, please ask.

All dishes on this menu are prepared and cooked to order so please be aware that there may be a short delay.

Thank you.

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