

To start

Piper's Homemade Soup of The Day

Focaccia bread

£8.00

Chicken & Chorizo Terrine

Pickled Carrot & shallot salad, spiced apple compote

£9.00

Pan Seared Scallops

Saffron risotto, minted pea foam

£14.00

Wild Mushroom Fregola

Truffle & thyme emulsion, parmesan crisp

(Available as vegan alternative)

£9.00

Whipped Goats Cheese & Red Pepper Cheesecake

Tomato & Balsamic chutney, maple walnuts

£9.50

Sesame Pork Gyoza

Teriyaki consommé & vermicelli noodles

(Available as vegan alternative)

£9.00

Gambas Pil Pil

Garlic butter prawns, toasted rosemary focaccia

£13.00

Mains

Duo of Duck

Pan seared duck breast, confit duck croquette
Sticky red cabbage, star-anise carrot puree
plum & pineapple sauce
£27.00

Juicy Marble plant-based steak
Tenderstem broccoli, roasted vine tomatoes
roasted shallot, truffle mash, creamy pepper sauce
£27.00

Paupiette of Salmon

Filled with chevil mousse, sweet potato fritter
buttered asparagus & fennel
pea velouté
£26.00

Surf & Turf

Beef Medallions & king prawns
Chilli garlic tenderstem broccoli & rosti potato
Tarragon butter sauce
£31.00

Moroccan Lamb & Apricot Tagine

Ras el hanout spice, chickpeas & flaked almonds
£28.00

Chicken Wellington Spring Roll

Buttered asparagus & roasted shallot, whipped carrots
white truffle mash, Dijon jus
(vegan alternative available)
£29.00

Honeywells 16oz Chateaubriand

Garlic mushrooms, grilled tomato, medley of greens
Pipers big fat chips & a sauce of your choice
£75.00

From the Grill

Grilled Halloumi Cheese £19.00

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Pan Seared Chimmichurri Red Snapper £23.50

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Char-Grilled Tuna Steak £23.00

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Chicken Wrapped in Parma Ham £21.00

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12 oz Tomahawk Pork Steak £23.00

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Char-Grilled 7oz Venison Steak £29.00

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10oz dry aged British Ribeye Steak £36.00

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8oz dry aged Fillet Steak £42.00

From The Grill are served with garlic mushrooms
grilled tomato, medley of greens,
Choice of Piper's big fat chips, mash or new potatoes

Extras

Buttered carrots £5.50

Chilli & garlic tenderstem broccoli £6.00

Cauliflower cheese £6.00

Battered onion rings £6.50

Pipers' big fat chips £5.00

Truffle & parmesan fries £7.00

Salt & pepper fries £7.00

Sauce of your choice

Red wine, Garstang Blue Cheese, Creamy Pepper,
Diane, Bernaise, Chimmichurri

£3.10

If you have any allergies or dietary
requirements please speak to a member of staff

To Finish

Crème Brûlée of the week

Homemade biscuit

£9.50

Trio of Hot English Puddings

Raspberry sponge, chocolate orange fondant, crumble

Vanilla custard, ice cream

£13.00

Rhubarb & White Chocolate

Poached rhubarb, white chocolate crèmeux

Hazelnut granola

£9.00

Cherry Bakewell Strudel

Almond custard

£9.50

Chocolate Cointreau Fondant

Vanilla bean ice cream

£9.50

Mrs Dowsons Ice Creams

2 scoops £5.00 3 scoops £6.50

Selection of three local Cheeses

from our cheese board

Fruit chutney, grapes & biscuits

(please ask a member of staff about our listing of cheeses)

£12.00

Why not add a port?

Liqueurs coffee 25ml shot £7.95

Dessert wine by the glass 50ml £7.00