THEQUARTERHOUSE

Aperitifs & Cocktails

Mauresque Ricard pastis, almond, star anise	
Elderflower Bellini St. Germain, prosecco, apple, mint	9
Aperol Spritz Aperol, prosecco, soda, orange	9
Rhubarb Negroni Stormy Bay Rhubarb, Lillet Rosso, Aperol	10

Nibbles

4

5

7.5

per person 2.5

Lovingly Artisan bread, salsa verde (v)*

Hummus, pink pickled onions, sumac, chilli,

Salt and paprika popcorn (v/gf)*

sesame, wild garlic oil, flatbread (v)

Marinated olives (v/gf)*

Pickled Morecambe Bay cockles and mussels $(gf)^*$		
Cumbrae Oysters Natural or with Blood Orange & Mint Granita	each half-dozen	4 20
Port of Lancaster smoked prawns, shell- crevettes, sun-dried tomato mayonnaise	•on e (gf)	11

Special Events

'Wild Food' Tasting Evening Friday 10th May & Saturday 11th May 2024 £75 per person Bookings now open

Earlybird

Available Tuesday to Friday 5 till 6

1 nibble + 2 small plates for £18

Choose any dishes marked * £4 supplement on dishes marked **

Small Plates

Perfect for sharing. As a guide we recommend ordering between four and seven dishes to share between two people.

Beetroot terrine, horseradish, chocolate (v/gf)*	9.5	Dressed Cumbrian shore crab, yuzu and saffron aioli (gf)	16
Early season asparagus, crispy maple candy bacon, devilled egg*	9.5	King scallops, thai spiced sweet potato and coconut veloute, kimchi (gf)	16
Whole roasted Morecambe Bay plaice, garlic and caper butter $(gf)^*$	13	Chateaubriand: 16oz 21-day aged Cumbrian beef Surf and turf: add crevettes and king scallops (gf)	45 10
Pressed Lune Valley lamb, sugar snaps, herb foccacia*	12	Green broccoli pasta, chickpea, tomato sauce (v)*	9.5
Globe artichoke, spinach and walnut gratin, sourdough crumb*	11	Courgette and basil salad, lemon dressing, pine nuts (v, gf)*	7.5
Mrs Kirkhams Lancashire cheese baked soufflé , cheese and leek sauce, garlic crostini*	12	Lemon and thyme potatoes (v/gf) *	6.5
Gressingham duck breast, pak choi, rhubarb $(gf)^{**}$	14	Please notify staff of any allergies. (v) = vegan; (gf) = gluten free	е