

Homegrown & Local

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i have devised a menu that has been inspired by the hard work of our local producers, who share our passion for great local and seasonal ingredients. these have been grown, harvested and reared to the finest ethical and traditional farming methods.

the care and attention invested in the growth of these ingredients can only enhance the flavour and texture of each dish. we feel their involvement will improve your experience by offering greater confidence to you, the guest, in understanding the provenance of your food.

kevin whiteford - head chef

kate and steve harvey at **everwood free range eggs** supply our eggs. they are a small family run business from nantwich in cheshire who aim to have the eggs to us within 24 hours of being laid.

tel: 01270 626800

Yorkshire "indoor forced" rhubarb does not mean it is mass produced it merely means that it is removed from the fields in the summer and grown in a shed with a candle burning. growing in the dark is said to produce what Yorkshire folk call real rhubarb, supplied via catering connection.

tel: 0161 2238811

asparagus from **andrew pimbley** at **claremont farm** on the Wirral and watercress from **peter jones** of Wirral watercress, Woodside nursery on the Wirral. all our local fruit and veg is sourced and selected by **anthony mcgrath** from catering connection

tel: 0161 223 8811

www.cateringconnection.co.uk

our **cheese** is sourced and selected by **peter papphill** at **pendrills** Peter shot to fame when he appeared on the Gary Rhodes cookery programme as '**the cheese detective**'. he was a man on a mission seeking out artisan cheese makers and began his crusade to revive interest in the country's great cheese makers. the north west of England provided a rich hunting ground for Peter.

tel: 01244851600

another north west fine food winner, this time from **udale speciality foods** for their **gloucester old spot pork**. Ian and Neil have a long established family run business who are committed to sourcing and supplying the best pork, lamb and regional fine foods.

tel: 01524 411 611

www.udale.com

to start

malmaison eggs benedict

goosnargh duck liver salad

smoked eel with beetroot mousse

port of lancaster smoked salmon

(£2.50 supplement)

for main

port of lancaster smoked haddock, buttered spinach, poached egg

goosnargh 'coq au vin'

gloucester old spot pork loin steak

(£3 supplement)

butlers blue goats cheese and rocket risotto

to follow

Yorkshire "indoor forced" rhubarb crumble

crème brûlée

manchester tart

selection of cheshire and Lancashire cheese

(£3 supplement)

2 courses £14.50

3 courses £16.50

we have searched far afield to bring you a couple of wines produced in our own twin cities..enjoy!

manchester twinned with cordoba, spain

el muro blanco, 2005, la mancha plenty of zip, clean and very drinkable- £16.95/ btl

casa de la ermita rosado, jumilla creamy with good complexity - £5.25 / gl, £26.50/ btl

port of lancaster smokehouse is a small family business run by **micheal, john and pat price**. situated on the river Lune they specialise in smoked produce "if it swims, flies or runs, we smoke it!". established over thirty years ago, the company has retained and maintained the traditional methods of preparing and curing fish and meats of all kinds. "it is our commitment to quality, the ingredients we use and the service we provide, that has won such overall acclaim for our smoked products". all traditionally smoked using a special blend of seasoned oak and beech chips. Michael has also recently won the producer of the year award from north west fine foods for his naturally smoked boneless kipper.

tel: 01524 751493

www.polsco.co.uk

goosnargh ducks and chickens are reared on foodstuffs that are free from chemicals and growth promoters. goosnargh (pronounced goosner) is a village near Preston with a reputation as a centre of Anatine excellence. the goosnargh duck is a white-feathered, yellow-beaked cross between an Aylesbury and a Peking. "they're majestic creatures, very content and very easy to rear". the ducks are kept not in a pond but in a large barn, with troughs and nipple feeders so that they can drink and get their heads wet. these goosnarghs are "harvested" at 56 days old and hung for up to 48 hours, which increases the meat's flavour. **reg johnson** of goosnargh now has a national reputation. once upon a time Gressingham and Barbary were the only kinds of ducks you were likely to see on menus; today restaurants that don't offer goosnargh duck and corn-fed goosnargh chicken are few in number. reg has also recently won an award with north west fine foods for best fresh meat and best farmed poultry or game.

tel: 01772 865251

www.jandsgoosnargh.co.uk