

UPSTAIRS @ BACCHANALIA

STARTERS

Leek & Potato Soup *a classic soup, ideal for the colder months, served with ciabatta*

Mushroom Stuffed Brioche *herby, creamy exotic mushrooms spilling out of a brioche muffin, served with a soft fried duck egg*

Creamy Balsamic Chicken Livers *a unique flavour complimented with a potato rosti*

Foie Gras and Ham Hock Terrine *a truly luxurious starter served with rustic loaf and homemade piccalilli*

MAIN COURSE

Fish & Chips *cod fillet in beer batter complimented by homemade chips, tartare sauce and minted mushy peas*

Steak & Guinness Pie *puff pastry lid on top of diced beef in a sweet tomato and Guinness gravy, with your choice of potato*

Goosnargh Chicken Supreme *corn-fed free-range chicken on a risotto of pearl barley and wild mushroom, finished with a chicken and Madeira jus*

Belly Pork *served with handmade black pudding ravioli on buttered green veg with red wine jus*

Roasted Squash Risotto *a classic dish finished with a hint of sage, green beans and white truffle oil*

DESSERTS

Bread and Butter Pudding

Bakewell Tart

Chocolate Terrine