

The Shoulder of Mutton Holcombe Village

The Shoulder of Mutton presents an informal and relaxing dining experience for both lunch and dinner. We are not a fast food outlet; we cook everything from fresh using the best ingredients Lancashire has to offer with great care and pride.

Great care takes time, so relax, dine and enjoy.

Food by Head Chef Paulo Atalainha and Chris Yates

Starters

Seasonal Soup

Homemade Bread

4.90

Shoulder of Mutton Homemade Black Pudding

Sage Potato Cake, Poached Holcombe Hens Egg, Watercress, Wholegrain Mustard Dressing

6.25

Free Range Chicken Liver Parfait

Mulled Wine Jelly, Melba Toast

5.95

Pan Roasted Black Pearl Scallops

Spicy Chorizo, Cannellini Bean Puree, Bacon Foam

7.50

Oak Smoked Haddock

Welsh Rarebit, Pea Risotto and Purée, Hazelnut Cream, Pea Shoots

6.50

Butlers Lancashire Goats Cheese Bon Bon

Pickled Beetroot, Pea Shoots

6.25

Two Way Salmon

Smoked and Cured Salmon, Chive Blini, Watercress, Sour Cream

6.50

Traditional Favourites

Fish and Chips

Real Ale (Timothy Taylors - Landlord) Batter, Homemade Mushy Peas, Tartar Sauce
10.50

Lancashire Steak and Ale Pie

Rosemary Shortcrust Pastry, Ale Gravy
12.25

Mixed Suet Game Pudding

Thyme and Red Wine Sauce
12.25

Cheese & Onion Pie

Individual Sandham's Lancashire Cheese and Onion Pie, Cheese Fondue
11.95

Sausage & Mash

Pork, Apricot, Red Onion and Sage Sausage, Creamed Potato, Onion Textures, Red Wine Reduction
11.95

Main Course

Roasted Fillet of Hake

Broad Bean, Pea and Chorizo Cassoulet, Mini Roast Potatoes
13.95

12 Hour Braised Pork Belly Teriyaki

Crispy Scratching, Spring Onion and Coriander Crushed Potatoes, Pak Choi
13.95

Slow Braised Shin of Beef

Smoked Thyme Creamed Potato, Roasted Root Vegetables, Celeriac and Chestnut Puree, Treacle Reduction
14.95

Roast Rump of Lamb

Hot Pot Potato, Parsnip and Vanilla Puree, Comfit White Cabbage, Juniper Berry Reduction
14.95

Free Range Supreme of Chicken

Poached then Roasted Supreme of Chicken, Truffle Mousseline, Wild Mushroom Fricassee, Potato Fondant
14.25

Roast Duck Breast

Sweet Potato, Red Onion Purée, Buttered Curly Kale, Cranberry Reduction
14.25

Wild Mushroom and Truffle Risotto

Rocket Leaves, Poached Holcombe Hens Egg, Parmesan Foam
12.50

Desserts

All desserts are made here at The Shoulder of Mutton,
even the ice-creams.

Please be patient at busy times.

Our Famous Shoulder of Mutton Sticky Toffee Pudding

Toffee Sauce, Vanilla Bean Ice Cream

5.25

Cappuccino Soufflé Pudding

Shortbread Biscuit, Baileys Ice Cream

6.25

Almond Tart

Honey Mascarpone, Port and Fig Ice Cream

5.95

Stem Ginger Steamed Pudding

Maple Syrup and Crushed Walnut Ice Cream

5.95

White Chocolate and Blood Orange Rice Pudding

Orange Espuma

5.95

Pendril's Lancashire Cheese Slate

Syrup Grapes, Celery, Chutney and Crackers

6.50

Winter Berry and Bramley Apple Crumble

Warm Crème Anglaise

5.95

Selection of Homemade Ice Cream

Two scoops - ask our staff for daily specials.

3.95

A range of coffees including Latte, Cappuccino, Espresso
or simple black and white are also available.

2.20

Or your favourite Liqueur Coffee.

3.95