

THE NARROW

starters

london particular (pea and ham soup) 3.00
potted cromer crab with granary toast 6.00
country pâté with homemade piccalilli 4.50
beetroot, spring onion, radish and parsley salad 4.00
grilled dorset mackerel with potato salad 5.00

on toast 4.50

soft herring roes
devilled lamb's kidneys
sardines and tomatoes
welsh rabbit

main courses

monkfish and chips with marrow fat peas 10.50
cock-a-leekie pie and mash 8.50
boiled salt beef with carrots and onions 9.00
whole lemon sole with morecambe brown shrimps 11.50
oxford lamb steaks, portobello mushroom and anchovy butter 11.50
braised gloucester pig cheeks with mashed neeps 9.00
lancashire cheese, leek and romanesco flan 8.00

sides

minted jersey royals 2.75
chips 2.75
purple sprouting broccoli 2.75
buttered savoy cabbage 2.75
mixed leaf salad 2.75