

SOUP SELECTION

Roast Plum Tomato & Basil Pesto
Wild Mushroom & Sage Oil
Leek & Potato with Pancetta Lardons
Broccoli & Stilton Croute
Ham Hock & English Pea
Honey Roasted Root Vegetable
Roast Butternut Squash, Thyme & Pumpkin Seed
Cream of Cauliflower & Curry Oil

£6.50

Chicken Liver Pate

With red onion chutney & grilled Lancashire bread

Ham Hock Terrine

With piccalilli, rocket & soda bread croutes

Black Pudding & Lancashire Cheese Fritter

With onion jam & pea shoots

Peppered Mackerel

With beetroot & new potato salad, frisee endive & balsamic oil

Sesame Crusted Tuna Steak

With Asian slaw, Wasabi mayonnaise & soy dressing

Smoked Salmon Tartare

With lemon & dill crème fraiche, crispy capers & wafers

Herb Crusted Goats Cheese

With marinated beetroot, tomato concasse & sticky walnut

Watermelon & Feta Salad

With pickled red onion, cucumber & mint dressing

£7.50

MAIN COURSE

Sage Buttered Roast Turkey Breast

with onion stuffing, wrapped chipolata with roast potatoes, market vegetables & meat gravy

£18.95

Roast Topside of English Beef

with Yorkshire pudding, roast potatoes, market vegetables & meat gravy

19.95

Sliced Roast Leg of Lamb

with Yorkshire pudding, roast potatoes, market vegetables & meat gravy

£19.95

Roast Chicken Breast

with onion stuffing, Yorkshire pudding, roast potatoes, market vegetables & meat gravy

£18.95

Pork Belly

with crackling, savoy cabbage & smoked bacon, fondant potato, fine beans & cider sauce

£18.95

Salmon Supreme

with leek & smoked cheddar potato cake, chanteney carrots & chive butter sauce

£18.95

Lamb Rump (served pink)

with fondant potato, pea puree, chanteney carrots & mint jus

£21.50

Chicken Breast

with smoked bacon dauphinoise, wrapped fine beams & forestiere sauce

£18.95

Sea Bass

with crushed citrus potatoes, spinach, young carrots & pesto

£17.95

8oz Rump Steak

with triple cooked chips, balsamic roasted cherry tomatoes, French fried onions & pepper sauce

6oz £21.95 8oz £23.95

Lamb Shank

with spring onion mash, honey roasted parsnips & redcurrant jus

£21.50

Beer Battered Hake

With triple cooked chips, marrow fat peas, caramelised Lemon, Tartare sauce

£18.95

Guinness & Steak Pie

With short crust pastry, Triple Cooked Chips, Marrow fat peas, Gravy

£19.95

VEGETARIAN DISHES

Lancashire Cheese & Caramelised Onion Pie
topped with root mash, triple cooked chips & mushy peas

Wild Mushroom & Pea Risotto
with crispy rocket & Parmesan

Cherry Tomato, Goat's Cheese, Red Onion Tart
with rocket salad & sautéed potatoes

Vegetarian Options priced as selected main



Apple & Raspberry Crumble

With vanilla custard

Sticky Toffee Pudding

With butterscotch sauce & vanilla Ice cream

Chocolate Brownie

Chocolate fudge sauce, toasted marshmallow & vanilla Ice cream

Afternoon Tea Plate

Carrot cake, Victoria sponge, lemon drizzle with Earl Grey Ice cream

Coffee Profiteroles

with white chocolate sauce & honeycomb

Real Ale & Dark Chocolate Cake

with vanilla Ice Cream

Cheesecake (choose from)

Lemon Meringue

Strawberry & White Chocolate

Salted Caramel Apple

Peach Melba

Baileys Dark Chocolate

All above Desserts Priced at

£7.50

Table platter Cheese Board

A selection of 3 cheeses. Crackers, grapes & chutney

£4.50 Per person

Tea & Coffee £2.50

Tea & Coffee with Petits Fois £5.50

A Selection of

Chocolate Truffles, Fudge, Pate De Fruits, Torched Marshmallows