

one eighty eight kitchen & bar

Winter

appetisers

grilled garlic bread (v)
with parmesan & garlic mayo
£5.95

chilli cheese on toast (v)
with pickled red onions
£5.95

soups

potato & leek (v)
with crispy leeks & toasted chestnuts
£5.95

spiced sweet potato (v)
with chilli & blue cheese croutons
£5.95

starters

poached salmon & prawn cocktail
with cucumber ribbons & melba toast
£7.95

smoked ham & parsley terrine
with apple & mustard chutney
£7.50

garlic mushrooms (v)
with rocket, parmesan & toasted brioche
£6.95

chipolatas wrapped in pancetta
with pickled red onion & hot mustard
£6.95

roast beetroot & goats cheese (v)
with charred spring onion, hazelnuts
& beetroot vinaigrette
£6.95

pan roasted scallops
with roasted black pudding & chorizo,
vine cherry tomatoes & paprika oil
£8.50

sandwiches

all served with chips & coleslaw

grilled cheese steak
with mushrooms, fried onions & garlic mayo
£10.95

fried fish goujons
with mild cheese, tartare sauce & pickled onions
£9.50

grilled mushroom wrap (v)
with spinach, feta & sweet potato
£8.95

hot roast turkey & stuffing
with cranberry, chipolatas, roast potatoes & gravy
£10.95

sandwich of the day
roasted meat of the day served with rich onion gravy
£9.50

salads

chicken & bacon caesar
with parmesan & garlic croutons
£9.50

warm duck salad
with beetroot, walnuts, feta & rocket
with a soy & honey dressing
£9.95

honey roast salmon
with new potatoes, asparagus
& roast tomatoes
£9.95

superfood (v)
with avocado, beetroot, giant cous cous,
spinach & pumpkin seeds
£8.95

classics

traditional butter roast turkey
with chestnut & raisin stuffing
& all the trimmings
£15.50

slow cooked lancashire hot pot
with pickled red cabbage
£13.95

classic breaded haddock
with chips, peas & tartare sauce
£12.50

homemade beef burger
with chilli cheese & garlic mayo
on a toasted brioche bun with chips
£12.50

mains board

slow braised beef brisket
with smoked mash and
seasonal root vegetables
£16.95

orange & honey glazed duck breast
with fondant potato, confit duck leg
& seasonal vegetables
£18.50

roast chicken breast
with carrot ribbons, asparagus spears and a
wild mushroom & parsley sauce
£16.50

roast rump of lamb
with sweet potato fondant, broccoli,
roasted parsnips, pea purée & a rich jus
£17.50

roast cod
with saffron and red pepper risotto
£15.50

grilled salmon
with new potatoes, steamed greens
& hollandaise sauce
£16.50

finest quality grills

all served with chips, garlic butter, watercress & tomato

8oz locally reared
sirloin steak
£21.95

8oz locally reared
fillet steak
£28.50

tomahawk rib of
beef for two
£55.00

chateaubriand
for two
£58.00

lemon & thyme
chicken breast
£16.95

garlic & herb
argentinian prawns
£17.50

saucers

peppercorn | mushroom | blue cheese | bearnaise
£2.50

vegetarian

saffron, pea & red pepper risotto (v)
with goats cheese & rocket
£12.95

fresh papadelle pasta (v)
with asparagus, broad beans, spinach & garlic dressing
£12.95

sunday lunch

served every sunday from 12 until it's gone!

locally reared roasts
£13.50

with roast potatoes, mash, seasonal vegetables,
yorkshire pudding & gravy

sunday roast sharing platter for two
£25.00

roast dinner with all the trimmings
& choice of two meats

sides

hand cut chips | mashed potato | roasted root vegetables | garlic creamed spinach
garlic roasted sprouts | honey glazed carrots
£3.50

desserts

vanilla & toffee cheesecake
with caramelised banana
and toasted hazelnuts
£6.50

baileys mousse
with chocolate crumble, crushed hazelnuts
& chantilly cream
£6.50

warm chocolate pudding
with chocolate orange sauce
and salted caramel ice cream
£6.50

apple & cinnamon crumble
with vanilla ice cream
£6.50

warm eccles cakes
with clotted cream & fresh strawberries
£5.95

regional & continental cheese
with crackers, chutney & pickles
£8.50

we are proud to work in partnership with local and regional suppliers | please ask a member of staff for specific allergen advice