

small plates 3 for £16

hot roasted chilli garlic prawns
with crusty bread
£6.50

sweetcorn fritters (v)
chilli, corriander & chipotle mayo
£6.50

fish goujons
with tartar sauce
£6.50

duck leg croquettes
with plum jam
£6.50

chipolatas
with hot mustard & pickles
£6.50

chilli cheese on toast (v)
with red onion
£6.50

soups

roast tomato & basil (v)
with chilli oil & crisp croutons
£5.95

freshly made soup of the day
with locally baked bread
£5.95

bread

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

homemade grilled flatbread (v)
with houmous, olives & harissa
£5.95

starters

warm crispy confit chicken
with french style puy lentils & sherry vinegar dressing
£7.95

classic prawn cocktail
with marie rose & crispy wafers
£7.95

scallops
with bok choy, mango puree and a chilli and lime dressing
£8.50

grilled red pepper & poached egg (v)
with truffled mayo & rocket
£7.50

garlic mushrooms (v)
with blue cheese & toasted brioche
£7.50

potted ham
parsley, pearl onions, hot mustard and melba toast
£7.50

sandwiches

all served with chips and coleslaw

grilled steak
with lancashire cheese, wholegrain mustard
& baby spinach on a sub roll
£11.95

fish goujon
with homemade ketchup on a brown bloomer
£9.95

crispy sweet chilli chicken wrap
with red peppers and baby gem lettuce
£9.95

hot roast sandwich of the day
with roast potatoes and gravy
£8.50

bbq pulled pork
with rocket on a ciabatta
£8.95

tofu, mushroom & noodle wrap (vg)
with chilli and corriander
£8.50

salads

chicken & bacon
with confit tomato, cucumber ribbons,
croutons parmesan & garlic dressing
£10.50

superfood (vg)
beetroot, orange, spinach, soy beans,
avocado & green beans
£12.95

lancashire cheese & roast tomato (v)
with rocket & garlic croutons
& pickled onion
£8.95

grilled salmon
with honey & chilli glaze, cucumber
& red pepper
£12.50

classics

homemade beef burger
bacon, chilli cheese and chipotle
mayo on a brioche bun with chips
£12.95

gammon steak
pineapple & chilli relish,
fried duck egg & chips
£12.95

breaded haddock
with chips, peas
and tartare sauce
£12.95

buttermilk chicken
with coleslaw, grilled corn,
twisted mayo & chips
£12.95

mains board

crispy confit duck
with slow cooked potatoes, peas & mint
£17.50

slow braised featherblade of beef
with horseradish mash, celeriac & red wine jus
£17.50

roast hake saltimbocca
with braised potatoes & capers
£16.50

roast lamb rump
with garlic dauphinoise, baby honey glazed
heritage carrots & red wine jus
£18.50

free range roast chicken breast
with sweet potato, mushrooms, spinach
& asparagus
£17.95

grilled sea bass
with herb tossed new potatoes,
spinach and saffron cream
£16.50

grilled cauliflower steak (vg)
with raisins, tenderstem broccolli
& caper dressing
£13.50

saffron & tomato risotto (v)
rocket & crispy poached egg
£13.50

finest quality grills

all served with chips, garlic butter & tomato

grilled minted
lamb chops
£17.95

10oz flat iron
steak
£15.50

8oz ribeye
steak
£20.95

8oz locally reared
fillet steak
£28.50

chateaubriand
for two
£58.00

sauc

peppercorn | mushroom | blue cheese | bearnaise
£2.50

sides

roast sweet potatoes | tenderstem broccolli | truffle mash | hand cut chips | garlic cream spinach
£3.95

desserts

warm chocolate brownie
with chocolate sauce and salted caramel ice cream
£6.50

lemon & raspberry crème brûlée
with fresh raspberries & sorbet
£6.50

warm apple tart
vanilla ice cream & calvados syrup
£6.50

sticky toffee pudding
with salted caramel ice cream
£6.50

dark chocolate orange mousse
with honeycomb & orange
£6.50

regional and continental cheese
with crackers, chutney and 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 (v) = vegetarian (vg) = vegan

On Sundays... We Roast

locally reared roasts
with roast potatoes, mash, seasonal vegetables, yorkshire pudding and gravy
£13.95

sunday roast sharing platter for two
roast dinner with all the trimmings and choice of two meats
served every sunday from 12 until it's gone!
£26.00