



Hummus, Lemon Oil & Pistachio, Flatbread (V) £5.50

Chilli Bites (V) £4.50

Hash Brown, Plum Sauce £5.50

Welsh Rarebit £5.95

Lax Pudding £5.95

Homemade Potato Bread, Rosemary Butter (V) £4.95

Soup of the Day, Homemade Potato Bread, Toasted Butter £6.95

Mussels Marinere, Samphire, Seaweed Gremolata £8.95

Duck Ballotine, Pistachio & Lentils £8.95

Tempura Broccoli, Tahini & Harissa (V) £7.95

Roast Root Vegetables, Soft Polenta, Parmesan (V) £8.50

Spiced Mackerel, Tabbouleh, Chicory, Blood Orange £8.50

10oz Lancashire Sirloin, Chips, Beer Pickled Onion, Peppercorn Sauce £29.95

Rump of Beef, Corned Beef & Potato Pie, Cauliflower Cheese Puree £23.95

Roast Coley, Mash, Smoked Salmon, Clams & Leeks £24.95

Guinea Fowl Pie, Cider, Tarragon, Chicory & Grain Mustard £24.95

Pork Fillet, Crispy Cheek, Roast Onion Gravy & Parsnip £23.95

Chicken Breast, Coq Au Vin Sauce, Champ & Celeriac Confit £19.95

Jerusalem Artichoke Risotto, Apple & Hazelnuts (V) £16.95

Beer Battered Haddock, Hand Cut Chips, Mushy Peas & Tartare Sauce £16.95

Homemade Shin Beef Burger on Brioche Bun, Chips & Onion Rings £15.95

Add

Cheese, Bacon or Kimchi to your Burger for £1.00 each

We have a separate Vegan Menu, please ask to see it if you're interested

Hand Cut Chips, Homemade Truffle & Parmesan Mayo £5.00

Banoffee Style Crème Brulee (V) £7.50

Iced Lemon Meringue, Raspberry & Almonds (V) £7.50

Pineapple Tarte Tatin, Mascarpone Sorbet, Passionfruit (V) £7.50

Sticky Toffee Pudding, Vanilla Ice Cream (V) £7.50

Creamy Lancashire, Homemade Biscuits, Chutney & Apple (V) £10.50

Homemade Banana Bread £5.00

Allergens

Please note all our food is prepared from scratch using fresh ingredients in the same busy kitchen.

As such we cannot guarantee that any dish is 100% free from specific allergens.

Full Allergen information on each dish is available from your server, please ask for further details.

A 10% Discretionary service charge is added to all tables of 6 or more.