



### To Start

Olives (V) £4.50

Soup of the Day, Homemade Sourdough, Brown Butter £6.95

Pressed Ham, Spiced Apple Jelly, Warm Onion Tart £7.95

Tomato Risotto, Almonds, Harissa & Green Onions (V) £7.50

Confit Duck Leg, Plum Sauce, Rice Croquette £8.25

Glazed King Prawns with Sesame Toast, Chilli, Honey & Coriander £8.50

Heritage Tomato Salad with Basil, Focaccia Croutons & Yoghurt (V) £7.95

Warm Chicken Caesar Salad, Anchovies £7.95/£14.95

### Mains

10oz Lancashire Sirloin, Roast Red Onion & Tomato, Peppercorn Sauce £29.95

Loin & Shoulder of Lamb, Cannellini Beans, Peppers Cooked in Olive Oil, Black Olive Tapenade £20.95

Roast Chicken Breast, Black Pudding Hash Brown, Fresh Pea & Marjoram £17.95

Beef & Stilton Pie, Truffle & Parmesan Chips, Peppercorn Sauce £18.95

Pork Belly, Rhubarb, Ginger & Almonds, Hot & Cold Kohlrabi £17.95

Seabass Fillet, Seaweed Potatoes, Yellow & Green Courgettes, Lilliput Capers £19.95

Baked Goat's Cheese, Warm Niçoise Style Vegetables (V) £14.95

Beer Battered Haddock, Hand Cut Chips, Homemade Mushy Peas & Tartare Sauce £14.95

Homemade Shin Beef Burger on Brioche Bun, Chips & Onion Rings £14.95                      Add  
Cheese or Bacon to your Burger for £1.00 each

Truffle & Parmesan Chips £4.95

### To Finish

Lemon Cheesecake, Blueberry Compote & Pistachio £7.50

English Strawberries, Crème Fraiche Sorbet, Victoria Sponge Finger £7.50

Sticky Toffee Pudding, Ginger Caramel Ice Cream £7.50

Raspberry Crème Brulee, Custard Cream Biscuit £7.50

Garstang Blue, Fruit Cake, Apple £7.50

#### 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.