



To Start

Olives (V) £4.50

Soup of the Day, Homemade Bread £6.95

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

Smoked Chicken & Pistachio Terrine, Spring Onion Mayonnaise, Avocado Fritters £7.50

Potted Shrimps, Saffron Potato Puree, Toasted Soda Bread £7.95

Home Cured Salmon, Soda Bread, Pickled Cucumber, Dill Cream Cheese £7.95

Smoked Mackerel Fishcake, Beetroot Remoulade, Horseradish Labneh £7.95

King Prawns, Fregola, Vermouth Cream, Ginger & Cucumber £8.50

Mains

10oz Lancashire Sirloin, Hand Cut Chips, Cauliflower Cheese, Peppercorn Sauce £29.95

Lamb Rump, Heritage Carrots, Coriander, Pumpkin Seeds, Redcurrants & Feta £22.95

Roast Chicken Breast, Black Pudding Hash Brown, Bok Choi, Oriental Sauce £17.95

Beef & Mushroom Pie, Mustard Mash, Pickled Onion Gravy £18.95

Braised Venison, Pearl Barley with Red Wine & Root Vegetables £18.95

Roast Salmon Fillet, Horseradish Mash, Juniper & Black Treacle Dressing, Purple Sprouting Broccoli £21.95

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 Posset, Pistachio Granola, Crème de Cassis Sorbet £7.50

Roast Plum Crumble with Red Wine & Cinnamon, Milk Sorbet £7.50

Warm Almond Sponge, Elderflower Mousse, Hot Raspberry Sauce £7.50

Bailey's Crème Brulee, Chocolate Sorbet £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.