



To Start

Olives (V) £3.50

Soup of the Day, Homemade Bread £6.50

Garlic Mushrooms, Stilton Fritters & Soft Herbs (V) £7.50

Salmon Rillettes, Fennel & Orange Salad, Crisp Breads £7.95

Ham Hock & Parsley Terrine, Gherkins, Sourdough Toast £7.50

Haggis, Neeps & Tatties, Spiced Fruit Sauce £7.50

Pig Cheek Braised in Honey & Clove, Black Pudding Mash £7.95

Roast Cod, Black Peas, Red Onion, Green Sauce £7.95

Mains

8oz Lancashire Fillet, Chips, Cauliflower Cheese, Peppercorn Sauce £28.95

Venison Haunch Steak, Potato & Mushroom Mille-Feuille, Liquorice Sauce £22.95

Salmon & King Prawn Wellington, Tomato & Vermouth Sauce, Cabbage £19.95

Turkey Kiev, Honey Roast Parsnip Puree, Dauphinoise Potato £16.95

Braised Beef Featherblade, Bourguignon Sauce, Parsley Potato £19.95

Roast Duck Breast, Sticky Rice Cake, Oriental Sauce £20.95

Butterbean & Celeriac Hotpot, Parsley & Almond Pesto (V) £13.95

Beer Battered Haddock, Hand Cut Chips, Homemade Mushy Peas & Tartare Sauce £13.95

Homemade Shin Beef Burger on Brioche Bun, Chips & Onion Rings £13.95.

Add Cheese or Bacon to your Burger for £1.00 each

Truffle & Parmesan Chips £4.50

To Finish

Iced Vanilla Parfait, Homemade Mincemeat, Toasted Meringue, Brandy Syrup £7.00

Sticky Toffee Pudding, Butterscotch Sauce, Ginger Caramel Ice Cream £7.00

Pannetone Bread & Butter Pudding, Apricot & Drambuie Sauce, Clotted Cream £7.00

Apple & Blackcurrant Crème Brulee £7.00

Garstang Blue, Homemade Crackers & Chutney £7.00

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.