

À-la-Carte Menu

All our dishes are cooked to order which may take a little longer but your patience will be rewarded.

Starters

King Scallops

Baby apple, black pudding, red wine sauce

£14.00

Beef Carpaccio

Truffle mayonnaise, rocket, radish, Parmesan, gherkin, crispbread

£9.00

Truffled Goat's Cheese (V)

Cucumber, caviar, pea shoots, wasabi mayonnaise, crisp ciabatta crumble

£7.00

James Peet's Great Taste Award Winning Southport Potted Shrimps

Given the highest 3* rating at the 2017 Great Taste Awards.

Charred fruit and nut bread, English leaves

£9.00

Chef's Choice of Home Made Soups of the Day

Made from fresh seasonal ingredients and our own stocks

£6.50

Smoked Tofu

Poached candy beet, beet gel, crispy kale, herb oil

£7.50

Main Courses

Hake Loin

Chive creamed potato, curried cauliflower, brown shrimp butter sauce, herbs

£18.50

Braised Shin of Beef

Pancetta lardons, baby onions, heritage carrots, garlic new potatoes, shin gravy

£16.50

Goosnargh Duck Breast

Buttered fondant, hoi sin, sesame coated tender-stem broccoli, miso

£18.50

Plaice Fillet

Crab, crushed herb new potatoes, beet & carrot gel, pea shoots

£18.50

Vegetable Tumbet

Tomato & basil sauce, English leaves & balsamic glaze

£16.50

Duo of Lamb

Herb crusted two bone rack of lamb, lamb bon-bon, green olives, Dauphinoise potatoes, black olive tapenade, rosemary and mint reduction

£18.50

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all dishes are therefore subject to availability.*

**For allergy advice ask the staff about our ingredients before you order food
and drink.*

From our Char-Grill

Cooked on our new Synergy Char-Grill, allowing us to create a moister, more succulent meat with a char-grill taste for your enjoyment

All our char-grill dishes are served with hand cut chips, tomato and mushroom

Fillet Steak 8oz (*this is a very lean cut, best served medium rare*)

£27.00

10oz Ribeye steak (*this is marbled with fat, but tastes delicious, best served medium*)

£20.50

Four Bone Rack Lamb - served whole (*this has a layer of fat, but tastes delicious, best served medium*)

£21.50

70 Day Aged Hereford Sirloin Steak 10oz (*this has a strip of fat, but tastes delicious, best served medium*)

£22.50

Sauces all **£3.00**

Spicy Peppercorn, Madeira, Creamy Stilton or Mushroom & Brandy Sauce

Chateaubriand 20oz (*from the centre cut of the fillet, char-grilled and then roasted*) Seasonal vegetables, chips, a choice of sauces for 2 to share

£65.00 serves 2 people

(All weights are approximate uncooked, pan-fried steaks available on request)

Side Orders

Selection of Seasonal Vegetables £3.00 Homemade Chips £3.00

Truffle & Parmesan Skinny Fries £4.00 Wilted Spinach £4.00

Char-Grilled Asparagus £4.00 H M Mixed Salad £3.00

Garlic Bread with Cheese £4.00 Panko Onion Rings £3.00

Desserts

Treacle tart - please allow 10 minutes extra cooking time

Vanilla ice cream

£6.00

Buttermilk Pannacotta

Ginger biscuit crumble, glazed pear

£6.00

Baked Alaska - please allow 10 minutes extra cooking time

Crème Anglaise, chocolate shavings

£6.00

Selection of Refreshing Fruit Sorbets £6.50

Biscuit crumb

£6.50

Movenpick Ice Cream, Choose 2 Scoops on a biscuit crumb

Pistachio, Maple & Walnut, Rum 'n' Raisin, White Chocolate,
Café Espresso

£6.50

And then.....Cheese!

Build Your Own Cheese Board £3.50 plus your selection of cheeses presented with H M fruit chutney, celery, grapes, apple and savoury biscuits

French Brie ~ Rich. Full. Creamy~ £2.00

Lancashire Cheese ~ Sharp-edged. Crumbly ~ £1.50

Blue Stilton ~ Mellow. Piquant ~ £2.00

Mature Cheddar ~ Firm. Earthy ~ £1.50

Blackstick's Blue ~ Creamy. Smooth. Tangy ~ £2.50

Dessert Cocktails

Chocolate Martini

Vodka, Baileys Luxe and Kahlua with a dash of cream
£6.95

Espresso Martini

Vodka, Kahlua and a shot of espresso
£6.95

Brandy

Rémy Martin VSOP £4.60

Rémy Martin 1738 £5.50

Rémy Martin XO £14.00

Hine Antique XO £16.00

Janneau vs Armagnac £5.50

Ports and Dessert Wines

Fine Ruby Port £2.95

10yr Tawny Port £4.60

Noval Silval Vintage Port £9.95

Ramos Pinto Vintage 2000 £13.95

Muscat de Beaumes de Venise ~ Rhone, France 125ml £6.95

(for light, fruity desserts)

5cl bottle £36.95

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Coffees, Teas and Liqueurs

Coffees:

Cinnamon Latte	£3.80
Gingerbread Latte	£3.80
Regular Filter Coffee	£2.20
Large Filter Coffee	£2.45
Espresso	£2.25
Double Espresso	£2.95
Café Latte	£2.80
Regular Cappuccino	£2.65
Large Cappuccino	£2.95
Americano	£2.80
Mocha	£2.95

Liqueur Coffees:

Baileys Coffee	£4.50
Calypso (Tia Maria)	£4.50
Bajan (Rum)	£4.50
Irish (Jameson Whiskey)	£4.50
Cointreau Coffee	£4.50
French (Remy Martin)	£5.30
Italian (Amaretto)	£4.50

Twining's Teas:

English Breakfast Tea	£2.20
Earl Grey	£2.20
Green Tea	£2.20
Darjeeling	£2.20
Assam	£2.20
Peppermint	£2.20
Camomile	£2.20
Decaf Tea	£2.20

Liqueurs:

Baileys 50ml	£3.50
Tia Maria 25ml	£2.95
Archers 50ml	£3.50
Malibu 25ml	£2.95
Benedictine 25ml	£2.95
Grand Marnier 25ml	£3.95
Cointreau 25ml	£2.95
Drambuie 25ml	£3.25
Sambuca 25ml	£2.95
Black Sambuca 25ml	£2.95
Glayva 25ml	£3.95