

Starters

King Scallops - £10.00

Garlic butter, herb crumb

Beef Carpaccio - £9.50

Truffle mayo, rocket, parmesan, crisp breads

James Peet's Great Taste Award Winning Southport Potted Shrimps - £9.50

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

Fruit and nut crisp breads, English leaves

Chef's Homemade Soups of the Day - £6.50

Please ask for today's selection

Crab on Toast - £10.00

3 cheese sauce, sourdough toast, touch of mustard

Goat's Cheese (V) - £8.50

Cucumber, wasabi mayo, sun blushed tomato

Twice Baked Three Cheese Soufflé (V) - £6.50

Thyme infused cream

Mushroom and Asparagus Risotto (V) - Starter £7.00 Main £14.00

Vegetarian Parmesan style cheese

Mushroom and Black Truffle Tortelloni (V) - Starter £9.00 Main - £18.00

Parmesan cream

**Please note ~ *All of our produce is sourced locally and brought in fresh everyday.*

**All dishes are therefore subject to availability*

The Main Event

Goosnargh Duck Breast - £18.50

Chilli, ginger, garlic, soy, honey marinade, stem broccoli, stir fried noodles

Cod Loin - £18.50

Champ bacon potato, brown shrimp butter sauce

Cheese and Potato Pie - £15.00 (V)

Cheddar, onion, rustic tomato sauce, skinny fries

Halibut - £26.00

Peas, broad beans, butter beans, pancetta, crushed new potatoes, sticky red wine jus

Sweet Potato and Chickpea Coconut Curry (V) and vegan - £15.00

Quinoa brown rice

Old Favourites

Fillet Rossini - £24.00

Liver pate crouton, mushroom, onion rings, Madeira sauce

Hake Waleska - £18.50

Duchess potato, prawns, Swiss cheese, asparagus, lobster sauce

Braised Shoulder of High Moor Lamb - £18.50

Braised for up to 8 hours, casserole of veg, lamb gravy, duchess potato

16oz Chateaubriand - £50.00 - Serves 2 people

Classic chateau cut from the head of the fillet, chips, onion rings

Add a sauce for £3.00

From Our Grill

All grill dishes served with beer battered onion rings and hand-cut chips

8oz Fillet Steak - £27.00 (*centre cut, best served medium rare*)

10oz Ribeye steak - £20.50 (*this is marbled with fat, but tastes delicious, best served medium*)

10oz 70 Day Aged Hereford Sirloin - £22.50 (*this has a layer of fat, but tastes delicious, best served medium*)

Four Bone Rack of Lamb - £22.50 (*best served medium*)

Goosnargh Chicken Breast - £16.50

(All weights are approximate uncooked)

Side Orders

Hand-cut chips - £3.00

Skinny Fries - £3.00

Beer battered onion rings - £3.00

Stem broccoli - £4.00

Asparagus with sesame seeds - £4.00

Flat mushrooms - £3.00

Garlic bread - £3.00

Spinach - £4.00

Sauces all £3.00

**Spicy Peppercorn, Madeira,
Creamy Stilton, Mushroom
and Brandy or Beef Gravy**

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

Finish

Treacle Tart - £6.50

Salted Caramel ice-cream - please allow 10 minutes extra cooking time

Buttermilk Pannacotta - £6.50

Ginger biscuit crumble, passionfruit and mango sorbet

Sticky Toffee Pudding - £6.50

Honeycomb ice-cream, butterscotch sauce

Selection of Refreshing Fruit Sorbets - £6.50

Biscuit crumb

Selection Ice-Creams from Grandpa Greene - £6.00 - choose 3 scoops on a biscuit crumb

Flavours vary... please ask

And then.....Cheese!

Build Your Own Cheese Board - £3.00

Plus your selection of cheeses presented with H M fruit chutney, frozen grapes, and savoury biscuits

Brie ~ Rich. Full. Creamy. ~ **£2.50**

Lancashire Cheese ~ Sharp-edged. Crumbly ~ **£ 2.00**

Blue Stilton ~ Mellow. Piquant. ~ **£2.00**

Mature Cheddar ~ Firm. Earthy. ~ **£2.00**

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

Our Whole Selection To Share - £14

H M fruit chutney, frozen grapes

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