

# *Gluten Free*

## *Starters*

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### **King Scallops - £10.00**

Garlic butter

### **Beef Carpaccio - £9.50**

Truffle mayo, rocket, parmesan

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

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

Gluten free toasted ciabatta, English leaves

### **Chef's Homemade Soups of the Day - £6.50**

Please ask for today's selection

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

Vegetarian Parmesan style cheese

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

*\*All dishes are therefore subject to availability.*

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

# *The Main Event*

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## **Cod Loin - £18.50**

Champ bacon potato, brown shrimp butter sauce

## **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*

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## **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\*, rocket salad

Add a sauce for £3.00

*\*Please note, any items from the fryer, such as chips, may contain small traces of gluten - order with care. You may swap your chips for another potato dish - please ask the staff for advice*

# *From Our Grill*

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All grill dishes served with hand-cut chips\* and rocket salad

**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*

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**Hand-cut chips\* - £3.00**

**Skinny Fries\* - £3.00**

**Stem broccoli - £4.00**

**Asparagus with sesame seeds - £4.00**

**Flat mushrooms - £3.00**

**Spinach - £4.00**

**Sauces all £3.00**  
**Spicy Peppercorn, or Gluten**  
**Free Roast Gravy**

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# *Finish*

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## **Buttermilk Pannacotta - £6.50**

Passionfruit and mango sorbet

## **Selection of Refreshing Fruit Sorbets - £6.50**

Ask for our selection

**£6.50**

## **Selection of Grandpa Greene's Ice Cream, Choose 3 Scoops - £6.00**

Flavours vary, please ask.

## **Sticky Toffee Pudding - £6.50**

Honeycomb ice-cream, butterscotch sauce

## **And then.....Cheese!**

**Build Your Own Cheese Board £3.00** plus your selection of cheeses presented with H M fruit chutney, frozen grapes

**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**

H M fruit chutney, frozen grapes

**£14.00**

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# *Dessert Cocktails*

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## **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*

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**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*

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**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**