

Gluten Free

Starters

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

Cod Loin - £18.50

Crushed new potato, asparagus, brown shrimp butter sauce

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

Quinoa brown rice

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

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

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

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

Finish

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

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

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