

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

Black Pudding and Wholegrain Mustard Croquettes - £7.00

Apple and cracking crackling salad, honey mustard dressing

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

Vegetarian parmesan style cheese

Crispy Goat's Cheese Fritter (V) - £7.00

Pear & sticky walnut salad, pear chutney

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

Parmesan cream

Main - £18.00

**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

Goosnargh Duck Breast - £18.50

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

Roasted Cod Loin - £17.50

Wrapped in Parma ham, potato gratin, creamed leeks and spinach, lemon buttered samphire

Cheese and Potato Pie - £15.00 (V)

Cheddar, onion, rustic tomato sauce, skinny fries

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

Quinoa brown rice

Old Favourites

Duo of English Beef - £25.00

Roast fillet, braised beef shin suet pudding, parsnip, fondant potato, Bourguigon sauce

Pan Fried Hake Fillet - £18.00

Creamed potato, mussels, pancetta, peas and spinach velouté

Roast Rump of Cumbrian Lamb - £18.00

Dauphinoise potato, garlic roasted sweet potato, red onions and vine tomatoes, rich lamb and mint jus

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*)

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

Garlic roasted sweet potato- £4.00

Dauphinoise potatoes - £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**

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Finish

Chocolate and Salted Caramel Tart- £6.50

Honeycomb ice-cream

Gingerbread Crème Brulee - £6.50

Vanilla shortbread biscuit

Tiramisu- £6.50

Coffee ice-cream

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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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

70cl bottle £36.95