

# *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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## **Roasted Cod Loin - £17.50**

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

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

Quinoa brown rice

## **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\*, rocket salad

Add a sauce for £3.00

# *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*)

**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**

**Dauphinoise potato- £4.00**

**Garlic roasted sweet potato - £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.

*\*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*

# *Finish*

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## **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

**Please ask about today's special dessert option**

## **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**