

# *Starters*

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## **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 2018 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

## **Game and Black Pudding Sausage Roll - £6.50**

Spicy peppercorn sauce

## **Mushroom, Truffle and Parmesan Risotto (V) - £7.00**

Vegetarian parmesan style cheese

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

Pear & sticky walnut salad, pear chutney

## **Roasted Woodpigeon Breasts - £7.00**

Celeriac puree, braised red cabbage, sticky red wine jus

*\*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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## **Roast Breast of Gressingham Duck - £18.50**

Confit duck hash brown, carrot and ginger puree, honey roast parsnip, port and honey jus

## **Pan Fried Fillet of Salmon - £17.00**

Parmentier potatoes, saffron and lemon butter sauce, baby spinach and vine tomatoes

## **Butternut squash, Feta, Spinach and Pine Nut Wellington - £15.00 (V)**

Puff pastry, sweet potato puree, dauphinoise potatoes

## **Slow Braised Beef Short Rib - £18.00**

Celeriac and truffle puree, roast carrot, triple cooked chips, watercress and roasted red onion

## **Pan Fried Fillet of Hake - £18.00**

Smoked bacon, leeks and butter beans, steamed mussels

## **Roast Rump of Cumbrian Lamb - £18.00**

Lamb shoulder potato croquette, pea and mint puree, glazed roots, Madeira sauce

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

Fragrant rice, fresh curry leaf, chilli, garlic, lemongrass, ginger

# *From Our Grill*

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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*)

**16oz Chateaubriand (for 2 to share) - £50.00**

Classic chateau cut from the head of the fillet (*best served medium/medium rare*)

Add a sauce for £3.00

*(All weights are approximate uncooked)*

## *Side Orders*

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**Hand-cut chips - £3.00**

**Skinny Fries - £3.00**

**Beer battered onion rings - £3.00**

**Sweet potato wedges- £4.00**

**Creamy Mashed potato- £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*

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## **Chocolate and Salted Caramel Tart- £6.50**

Honeycomb ice-cream

## **Gingerbread Crème Brulee - £6.50**

Vanilla shortbread biscuit

## **Sticky Toffee Pudding - £6.50**

Butterscotch sauce, vanilla ice cream, honeycomb chunks

## **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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