

# *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 2018 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, Truffle and Parmesan Risotto (V) - £7.00**

Vegetarian Parmesan style cheese

### **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**

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

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

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

## **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**

Pea and mint puree, glazed roots, Madeira sauce

*\*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*)

**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

*(All weights are approximate uncooked)*

## *Side Orders*

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**Hand-cut chips\* - £3.00**

**Skinny Fries\* - £3.00**

**Creamy mash - £4.00**

**Sweet potato wedges - £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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## **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**

Vanilla ice-cream, honeycomb chunks

**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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