

Starters

Baked King Scallops - £10.00

Confit garlic butter, herb crumb, lemon oil

Rare Teriyaki Beef Carpaccio - £9.50

Wasabi mayonnaise, black sesame Asian slaw, pickled radish

James Peet's Great Taste Award Winning Southport Potted Shrimps - £9.50

Given the highest 3* rating at the most recent Great Taste Awards
Toasted English crumpet, kohlrabi salad, chive crème fraiche, caviar, lemon dressing

Chef's Homemade Soups of the Day - £6.50

Please ask for today's selection

King Prawn Linguine - £8.00

Oven-dried tomato, garlic, lemon and chilli

Grilled Lancashire Black Pudding - £7.00

Caramelised onion potato rosti, crispy bacon, poached egg, honey and mustard dressing

Butternut Squash Risotto (V) - £7.00

Toasted pine nuts, goat's cheese bon bon, red pepper sauce vierge

Caramelised onion, Feta and Spinach Tart (V) - £7.00

Pear and sticky walnut salad, aged balsamic glaze.

**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

Roasted Loin of Cod - £17.00

Pea and brown shrimp risotto, herb butter

Slow Roast Rump of Lamb - £18.00

Crispy lamb shoulder croquette, braised tomato, black olive and sweet potato Puttanesca sauce, basil pesto

Plate of Middle white English Pork - £16.50

Crispy belly, roasted fillet, black pudding fritter, braised pork cheek, fondant potato, cider sauce

Pan Roasted Stone Bass - £17.00

Cauliflower puree, crab and spring onion bhaji, spiced potatoes, roast tender-stem broccoli

Mushroom, Leek and Goat's Cheese Pithivier (V) - £15.00

Wild mushroom fricassee, potato gratin

Venison, Bacon and Thyme Suet Pudding - £16.50

Caramelised onion mash, glazed root vegetables

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

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

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*)

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

Hand-cut chips - £3.00

Skinny Fries - £3.00

Beer battered onion rings - £3.00

Sweet potato fries - £4.00

Creamy Mashed potato- £3.00

Garlic Flat mushrooms - £3.00

Garlic bread - £3.00

Wilted Spinach - £4.00

Sauces all £3.00

**Spicy Peppercorn, Madeira,
Creamy Stilton, Mushroom
and Brandy or Beef Gravy**

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Finish

Taste of Chocolate - £8.00

Chocolate brownie, white chocolate Brulee, milk chocolate and hazelnut profiterole, raspberry sorbet

Vanilla Crème Brulee - £6.50

Shortbread biscuit

Sticky Toffee Pudding - £6.50

Butterscotch sauce, vanilla ice cream

Egg Custard Tart - £6.00

Sweetened rhubarb, honeycomb ice-cream

Selection Ice-Creams and sorbets from Grandpa Greene - £6.00 - choose 3 scoops

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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