

Starters

Baked King Scallops - £10.00

Confit garlic butter, herb crumb, lemon oil

Tempura Battered Cod Cheeks - £8.00

Moroccan spiced cous cous, red pepper dressing, mango salsa, micro coriander

Pulled Ham Hock Terrine - £7.00

Black pudding and wholegrain mustard croquette, apple puree, crispy pork scratchings, house piccalilli

Chef's Homemade Soups of the Day - £6.50

Please ask for today's selection

Smoked Salmon and Crab Roulade - £9.00

Pickled beetroot, caviar, chive crème fraiche, baked crisp breads

Confit Duck Spring Roll - £7.50

Asian slaw, plum chutney, hoi sin dressing

New Season Asparagus, Potato Crème Fraiche and Lancashire Cheese Tart (V) - £7.50

Poached free range egg

**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

Shellfish sauce, dauphinoise potato, lemon and herb butter, spring vegetables

Assiette of Spring Lamb - £18.00

Rosemary roasted rump, crispy belly croquette, braised minted lamb, spring peas, asparagus, red wine sauce

Roast Fillet of Pork - £17.00

Wrapped in streaky bacon, Lancashire black pudding, spring onion mash, kale, mustard and cider sauce

Pan Roasted Salmon Fillet- £17.50

Crushed Jersey Royals, rape seed oil, English asparagus, vine cherry tomatoes, lemon and chive butter sauce

Vine Ripened Tomato, Mozzarella and Onion Puff Pastry Parcel (V) - £15.00

Romesco sauce, sweet potato fries

Breast of Corn Fed Chicken - £15.00

Chorizo, pea, potato gnocchi cream sauce, tender-stem broccoli

Sweet Potato and Chickpea Coconut Curry (V) VE - £14.00

Steamed fragrant rice, crispy onion bhajis

From Our Grill

All grill dishes served with garlic flat mushroom, dried plum tomato, beer battered crispy onion 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*)

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
Grilled Asparagus - £4.00
New season Jersey Royals - £4.00

Sauces all £3.00
Spicy Peppercorn, Madeira,
Creamy Stilton, Mushroom
and Brandy or Beef Gravy

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Finish

English Strawberry Trio - £7.00

Cheesecake, Eton mess and strawberry sorbet

Vanilla Crème Brulee - £6.00

Shortbread biscuit

Sticky Toffee Pudding - £6.00

Butterscotch sauce, vanilla ice cream

Warm Treacle Tart - £6.00

Butterscotch ice-cream

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

Flavours vary... please ask

Build Your Own Cheese Board - £3.00 + choice of cheese

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

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

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