

Gluten Free

Starters

King Scallops - £10.00

Confit garlic butter, lemon oil

Pulled Ham Hock Terrine - £7.00

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

Spiced Onion Bhajis (V) VE - £7.00

Red pepper dressing, mango salsa, micro coriander

*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

Duo of Spring Lamb - £18.00

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

Roast Fillet of Pork - £17.00

Wrapped in streaky bacon, 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

Breast of Corn Fed Chicken - £15.00

Chorizo and pea cream sauce, dauphinoise potato, 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 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*)

(All weights are approximate uncooked)

Side Orders

Hand-cut chips* - £3.00

Skinny Fries* - £3.00

Sweet potato fries* - £4.00

Creamy mash - £3.00

Garlic Flat mushrooms - £3.00

Wilted Spinach - £4.00

Grilled Asparagus - £4.00

New season Jersey Royals - £4.00

Sauces all £3.00
Spicy Peppercorn, or Gluten
Free Roast Gravy

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**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

Salted Caramel Delice - £6.00

Honeycomb ice-cream

Selection of Refreshing Fruit Sorbets - £6.50

Ask for our selection

Selection of Grandpa Greene's Ice Cream, Choose 3 Scoops - £6.00

Flavours vary, please ask.

Sticky Toffee Pudding - £6.00

Vanilla ice-cream, butterscotch sauce

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

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

Brandy

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

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