

LUNCH & DINNER

available 12pm - 9pm

STARTERS

Smoked Salmon 11.50
Tartare
With avocado & wasabi purée and dill
crème fraîche [GFO]

Cauliflower & Lancashire 7.50
Cheese Soup
With pickled mushrooms, parmesan
wafer and truffle oil [VEO] [GF]

Miso Glazed Scallops 18
With white onion purée, Lancashire
black pudding crumb and charred
corn [GFO]

Little Pie & Peas 8.50
Slow cooked beef in shortcrust pastry
with mushy peas and rosemary jus

Beetroot Carpaccio 7.50
Wood roasted beetroot with whipped
feta, burnt orange dressing and
pistachios [V] [VEO] [GF]

Wild Mushroom Arancini 8
With truffle garlic mayonnaise and
parmesan [V]

MAINS

Chicken Wellington 23
Chicken with tagglio & shrooms in
puff pastry with tenderstem broccoli,
clotted cream mash and cider sauce

Steak Frites 17
Chargrilled rump steak with skinny
fries and peppercorn sauce

Ham, Egg & Chips 19
With homemade piccalilli, marmalade
glaze and rosti chips

Sea Bass 19
With crispy potatoes, dried black
olives, passata & 'nduja sauce and
chimichurri [GFO]

250g Ribeye Steak 36
With chunky chips, slow cooked ox
cheek, pickled onion rings, bone
marrow butter and peppercorn sauce
[GFO]

Monkfish 27
Cooked on the bone, with king
prawns, grilled gochujang hispi
cabbage, bombay potatoes and
malayan sauce [GFO]

Roast Celeriac 16
With dukkah, leek & wild mushroom
fricassée, salt baked beets and truffle
oil [VE] [GF]

LUNCH & DINNER

available 12pm - 9pm

AFTERS

Sticky Toffee Pudding	8	Chocolate Croissant	8
With candied pecans and vanilla ice cream [GFO]		Bread & Butter Pudding	
		With nutella, biscoff and vanilla ice cream	
Lemon Posset	8	Strawberry Tart	10
With summer berries and Goosnargh cake [GFO]		With whipped mascarpone cream and strawberry glaze	

CHEESE

Cheeseboard	9
A selection of local cheeses with homemade oat cakes and house chutney	