



Sample Lunch Menu

Root vegetable and barley broth £5.50

Beetroot cured salmon with smoked salmon pate £8.75

Goosnargh maize fed chicken liver pate, onion marmalade & toasted brioche £7.00

Grilled Bury black pudding, celeriac coleslaw, cured ham, apple puree & brown sauce £6.75

Legram's goats curd, fresh figs, chard, walnuts & honey £7.50/£12.50

Braised ox cheek, bacon lardons, port & turnips, mashed potato or chips £19.50

Slow cooked Swainson farm duck legs, mashed potato, red wine prunes & duck sauce £16.95

Goosnargh chicken breast, mashed potato, asparagus, dry cured bacon & truffle butter £16.50

Truffled mushroom ragout, potato gratin, spinach and soft poached egg £12.50

Roast Scottish salmon fillet, crushed potatoes, samphire, shrimps & seaweed butter

£16.75

Rare sirloin of beef with onion marmalade & horseradish sandwich £7.75

Chicken & bacon in light lemon mayonnaise sandwich £6.75

Poached salmon & garden herb mayonnaise sandwich £7.75

Tasty Lancashire cheese & chutney sandwich £6.75

Soup and a sandwich (served together) £10.00

Hand cut chunky chips with sea salt £2.95

Warm orange & almond sponge with vanilla ice cream £6.50

Chocolate torte with salted caramel and peanut butter ice cream £6.50

Apricot bread and butter pudding with vanilla ice cream £6.50

Blackberry fool with apple puree and crisp £6.50

Lancashire cheese and biscuits £6.50

Ice cream available by the scoop – please ask for available flavours

1 scoop £1.75, 2 scoop £3.50, 3 scoop £5.25

freshest local produce