



SAMPLE A LA CARTE MENU

STARTERS

- Vine tomato & red pepper soup, herb oil £5.50
- Scorched gin cured mackerel with celeriac, horseradish & orange £8.50
- Chicken liver pate, grape & red onion chutney, toasted brioche £7.50
- Bury black pudding scotch egg with English mustard mayonnaise £8.50
- Potted shrimps, brioche toast £9.75
- Chichory, pear, Blacksticks Blue & walnuts with house dressing £7.50/£12.50

MAIN COURSES

- Hake with mussels, crushed potatoes, parsley & seaweed dressing £17.00
- Crispy hen's egg, celeriac puree, kale, mushrooms, parsley & truffle (V) £15.00
- Lamb chump (served pink) with mashed potato, puy lentils, mushrooms & port £22.50
- Swainson farm duck legs, mashed potato, duck sauce, walnuts & red wine prunes £17.50
- Goosnargh chicken breast, creamy truffled leeks, mashed potato & bacon £17.00
- Dry aged Lancashire beef fillet, creamy peppercorn sauce, tomatoes, chips & watercress £27.75

OPEN SANDWICHES – lunchtime only

- Roast sirloin of beef (served pink), onion chutney & horseradish £9.00
- Chicken & bacon in mayonnaise £8.00
- Smoked trout & dill mayonnaise £9.00
- Beetroot, houmous, red onion chutney & spinach £7.00
- Soup & a sandwich £12.50*
- Portion of chips £2.95

DESSERTS

Warm orange & almond sponge with vanilla ice cream £7.00

Delicious with Brown Brothers Orange Muscat £3.00 50ml

Crème brulee with roast rhubarb & rosemary shortbread £7.00

Delicious with Tokaji £4.00 50ml

Apricot bread and butter pudding with vanilla ice cream £7.00

Delicious with Sauternes £3.00 50ml

Chocolate torte with salted caramel and caramel ice cream £7.00

Delicious with Elysium Black Muscat £4.00

Sticky toffee pudding with ice cream or cream £7.00

Delicious with Rutherglen Muscat £4.00 50ml

Lancashire cheese and biscuits £9.00

Ice cream available by the scoop –1 scoop £2.50, 2 scoop £5.00, 3 scoop £7.00

Dessert Wine Trio – your choice for £10.00

Please make us aware of any allergies you may have. Our kitchen processes all of the main 14 allergen ingredients: celery, cereals - gluten, crustaceans, eggs, fish, lupin (flour), milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide found in dried fruits, wine & soft drinks.

We will endeavour to make sure your dish doesn't contain an allergen but cannot guarantee it.

COFFEE

Coffee/Cappuccino/Latte £2.75

Espresso £2.50

Double Espresso £3.00

Mocha £3.50

Irish & other liqueur coffee £5.75

English breakfast tea/Earl Grey £2.00

Fruit and herbal teas £2.00

Hot chocolate £3.75

Gratuities go directly to all of our staff, in full, at the end of each month.

All prices are inclusive of 20% VAT