



## Sample Menu

Basket of bread £3.00

### STARTERS

Pea, lovage & spinach soup £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

Warm, spiced potted shrimps, sourdough toast £9.75

Salad of chichory, fresh pear, Blacksticks Blue & walnuts with house dressing  
£7.50/£12.55

### MAIN COURSES

Hake with mussels, crushed potatoes, parsley & seaweed dressing £17.00

Crispy hen's egg, celeriac puree, kale, mushrooms, parsley & truffle £15.00

Lamb rump (served pink) with mashed potato, puy lentils, mushrooms & port £22.50

Slow cooked Swainson farm duck legs, mashed potato, duck sauce, walnuts & red wine  
prunes £17.50

Goosnargh chicken breast, creamy truffled leeks, mashed potato, bacon bits & cep  
powder £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, hummus, red onion chutney & spinach £7.00

*Soup & a sandwich – served together £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 strawberries & rosemary shortbread £7.00

*Delicious with Tokaji £4.00 50ml*

Apricot bread and butter pudding with vanilla ice cream £7.00

*Delicious with Sauternes £4.00 50ml*

Chocolate torte with salted caramel and caramel ice cream £7.00

*Delicious with Elysium Black Muscat £4.00*

Strawberry Mess: fresh strawberries, meringue & vanilla ice cream £7.00

*Delicious with Sauternes £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