



To Start

Olives (V) £3.50

Soup of the Day, Homemade Bread £6.50

Roast Cod Wrapped in Parma Ham, Cannellini Beans with Saffron, Garlic & Cream £7.95

Crispy Black Pudding, Garlic Spinach, Poached Egg, Grain Mustard Hollandaise £7.50

Pork Rillettes with Apple & Sage, Pickled Cauliflower & Turmeric £7.50

King Prawns, Fregola, Cucumber, Ginger, Lemongrass & Vermouth £7.95

Smoked Salmon, Homemade Sourdough, Dill Cream Cheese £7.95

Butternut Squash Gnocchi, Stilton, Pecans & Tarragon (V) £6.95

Chicken Caesar Salad, Anchovies & Croutons £6.95 / £13.95

Mains

8oz Lancashire Fillet, Chips, Braised Onion with Cheddar & Herb Crumb, Peppercorn Sauce £28.95

Chicken Breast, Little Cheese & Ham Pie, Creamed Leeks £16.95

Beef & Red Wine Croquette, Swede Puree, Savoy, Mashed Potato £18.95

Salmon, Fennel & Orange Wellington, Creamed Potatoes, Cabbage £18.95

Beetroot & Potato Hash Brown, Tender Stem, Feta, Honey & Walnut (V) £13.95

Beer Battered Haddock, Hand Cut Chips, Homemade Mushy Peas & Tartare Sauce £13.95

Homemade Shin Beef Burger on Brioche Bun, Chips & Onion Rings £13.95.

Add Cheese or Bacon to your Burger for £1.00 each

Truffle & Parmesan Chips £4.50

To Finish

Elderflower Jelly, Blueberry Compote, Lemon Cream £7.00

Salt Caramel Panna Cotta, Chocolate Sorbet, Orange Caramel £7.00

Cashew Nut Sponge, Roast Peach, Honey Cream £7.00

Garstang Blue, Homemade Bread & Chutney £7.00

Allergens

Please note all our food is prepared from scratch using fresh ingredients in the same busy kitchen.

As such we cannot guarantee that any dish is 100% free from specific allergens.

Full Allergen information on each dish is available from your server, please ask for further details.

A 10% Discretionary service charge is added to all tables of 6 or more.