

## Starters

<b>Bread to Share</b>	£6.00
caron lodge butter, olives, sun-blushed tomatoes, balsamic and olive oil. Plenty for two	
<b>Soup of the Day</b>	£5.00
your choice of two, with chunky bread and butter	
<b>Grilled Asparagus Spears</b>	£7.00
poached egg and hollandaise sauce	
<b>Goosnargh Duck Liver Pâté</b>	£6.50
Sandeman's port wine jelly, orange marmalade sauce, toasted brioche	
<b>Medallions of Chorizo and Black Pudding</b>	£7.50
cauliflower purée and crisp pancetta	
<b>Morecambe Bay Potted Shrimps</b>	£9.50
served warm on a toasted muffin and mixed leaves	
<b>Poached Salmon and Crayfish Salad</b>	£7.00
mixed leaves, lemon and dill crème fraîche	
<b>Grilled Goats Cheese Salad</b>	£5.50
beetroot, green beans, peas and sun-blushed tomatoes	
<b>Garlic Button Mushrooms</b>	£6.00
in a homemade Vol-au-vent case with rocket leaves	
<b>Anti Pasti</b>	<b>For one £8.00     for two £11.00</b>
cured meats, olives, sun-blushed tomatoes, smoked salmon, Lancashire cheese, prawns, chunky bread and butter	

## Main Course

<b>Pan Fried Seabass Fillet</b>	£18.00
chorizo, asparagus, peas, parmentier potatoes and pesto	
<b>Grilled Goats Cheese Salad</b>	£11.00
beetroot, green beans, peas and sun-blushed tomatoes	
<b>Poached Salmon and Crayfish Salad</b>	£14.00
mixed leaves, lemon and dill crème fraîche	
<b>Lamb Hot Pot De-construction</b>	£18.50
rack of lamb served pink, grilled lambs liver, carrot and swede dauphinoise, fondant potato, red cabbage and gravy	
<b>Posh Fish and Chips</b>	£17.00
three fillets, Cod, Hake and Pollock. Chunky chips, Tartar sauce, mushy peas and scraps	
<b>Oyster Mushroom and Garlic Tortilla Tart</b>	£12.00
glazed with Lancashire cheese served with baby vegetables	
<b>Pork Loin with Herb Stuffing</b>	£16.00
brined for 8 hours in garlic and herbs, with mashed potato, green beans, carrots and gravy	
<b>Goosnargh Duck Breast</b>	£19.00
served pink with confit of duck leg, baby vegetables, rosti potato and a Sandeman's port sauce	
<b>Mixed Seafood Tagliatelle</b>	£15.00
cooked with garlic and saffron cream, served with garlic ciabatta	
<b>Vegetable Tagliatelle</b>	£12.00
cooked with garlic and saffron cream, served with garlic ciabatta	

## From the Grill

<b>8oz Ribeye Steak</b>	£22.00
the "Steak Eaters Steak" cut of meat with a rich marbling of fat that gives the full flavour. Best served medium to well done	
<b>10oz Sirloin Steak</b>	£26.00
a light marbling of fat around the outside. Best served medium rare to medium	
<b>Both served with chunky chips and onion rings, sautéed button mushroom and grilled tomato</b>	
<b>Spatchcock Chicken</b>	£17.50
butterflied poussin, with a rocket and parmesan salad and balsamic dressing, barbeque, piri - piri and lemon and garlic sauces	
<b>Foodworks Burger</b>	£17.00
two 4oz beef patties, smoked Lancashire cheese, onion ring, crispy pancetta, lettuce, tomato, chef's barbeque sauce in a toasted brioche bun with sweet potato chips	
<b>Surf and Turf</b>	£26.00
medallions of beef fillet served medium and pan fried garlic king prawns with a seasonal mixed salad	
<b>16oz Chateaubriand</b>	£60.00
carved at the table, this is the largest cut of meat from the thickest part of the beef fillet. Best served medium. Served with sweet potato chips, chunky chips and pepper sauce	

## Side Dishes

	£2.50
<ul style="list-style-type: none"><li>• Carrot &amp; Swede Dauphinoise</li><li>• Rosti Potato</li><li>• Sweet Potato Chips</li><li>• Mixed Leaves</li></ul>	<ul style="list-style-type: none"><li>• Onion Rings</li><li>• Chunky Chips,</li><li>• Creamy Mashed Potato</li><li>• Rocket and Parmesan Salad with balsamic dressing</li></ul>

## Sauces

	£1.50
<ul style="list-style-type: none"><li>• Sandeman's Port</li><li>• Mushroom and Brandy</li><li>• Barbeque</li></ul>	<ul style="list-style-type: none"><li>• Pepper</li><li>• Blacksticks Blue Cheese</li></ul>

## Dessert

<b>Cheese Board</b>	<b>3 Cheeses £7.00     5 Cheeses £10.00</b>
Blacksticks Blue, smoked Lancashire, cream Lancashire, Grace's goats cheese, Wensleydale and cranberries with homemade tomato chutney, grapes, celery, biscuits and a taste of Sandeman's ruby port	
<b>Wallings of Cockerham Ice Cream</b>	£6.00
choose three scoops from mint choc chip, blue banana, bubble gum, turkish delight, raspberry swirl, or rhubarb and custard, served with wafers, jelly beans and 100`s and 1000`s	
<b>Crème brûlée</b>	£6.00
with a shortbread biscuit	
<b>Crêpes Suzette</b>	£7.00
homemade crêpes with marmalade sauce and vanilla ice cream, flamed at the table	
<b>Lemon Tart</b>	£6.00
clotted cream and raspberry compote	
<b>Peanut and Chocolate Cheesecake</b>	£6.00
hazelnut chocolate gnocchi and chocolate sauce	
<b>Strawberry Shortbread</b>	£6.00
layers of shortbread, vanilla cream and fresh strawberries	
<b>Trio of Sorbets</b>	£6.00
orange, blackcurrant and Champagne with fresh strawberries	

Guests on inclusive dinner rates have a £31.50 allowance towards food. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements, Before ordering please speak to our staff if you have a food allergy or intolerance. Prices are inclusive of service and VAT charged at the current rate. Gratuities are at your discretion.