

Starters...

Soup of the Day your choice of two, with chunky bread & butter	£5.00	Poached Salmon and Crayfish Salad mixed leaves, lemon and dill crème fraîche	£7.00
Grilled Asparagus Spears poached egg and hollandaise sauce	£7.00	Grilled Goats Cheese Salad beetroot, green beans, peas and sun-blushed tomatoes	£5.50
Goosnargh Duck Liver Pâté Sandeman's port wine jelly, orange marmalade sauce, toasted brioche	£6.50	Garlic Button Mushrooms in a homemade Vol-au-vent case with rocket leaves	£6.00
Medallions of Chorizo and Black Pudding cauliflower purée and crisp pancetta	£7.50	Prawn Cocktail with cherry tomatoes, cucumber, iceberg lettuce and Marie Rose sauce	£5.50
Morecambe Bay Potted Shrimps served warm on a toasted muffin and mixed leaves	£9.50		

Sunday Roast Sharing Boards...

Carved at your table, Choose from:

Roasted Rib of Beef & Yorkshire Puddings

Roast Loin Pork & Crispy Crackling

Full Roast Chicken & Stuffing

All boards are served with mashed and roasted potatoes, carrot & swede crush, savoy cabbage, green beans, cauliflower cheese and lots of gravy!

For 2 people £20.00

For a family of 4 (2 adults, 2 children) £30.00

Individual Main Courses...

Roast Rib of Beef with creamed mashed & roasted potatoes, carrot & swede crush, savoy cabbage, green beans and cauliflower cheese, Yorkshire Pudding and gravy	£13.50	Foodworks Burger 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	£17.00
Roast Loin Pork with creamed mashed & roasted potatoes, carrot & swede crush, savoy cabbage, green beans and cauliflower cheese, crisp crackling, apple sauce and gravy	£13.50	Goosnargh Duck Breast served pink with confit of duck leg, baby vegetables, rosti potato and a Sandeman's port sauce	£19.00
Posh Fish and Chips three fillets, Cod, Hake and Pollock. Chunky chips, tartar sauce mushy peas and scraps	£17.00	Pan Fried Seabass Fillet chorizo, asparagus, peas, parmentier potatoes and pesto	£18.00
Grilled Goats Cheese Salad beetroot, green beans, peas and sun-blushed tomatoes	£10.50	Oyster Mushroom and Garlic Tortilla Tart glazed with Lancashire cheese served with baby vegetables	£12.00
Poached Salmon and Crayfish Salad mixed leaves, lemon and dill crème fraîche	£14.00	Lancashire Lamb Hot Pot slow cooked lamb with rosemary and mint served with sticky red cabbage and chunky bread	£15.00

Desserts...

Cheese Board 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	3 Cheeses £7.00 5 Cheeses £10.00	Crêpes Suzette homemade crêpes with marmalade sauce and vanilla ice cream, flamed at the table	£7.00
Wallings of Cockerham Ice Cream 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	£6.00	Lemon Tart clotted cream and raspberry compote	£6.00
Crème brûlée with a Shortbread biscuit	£6.00	Peanut and Chocolate Cheesecake hazelnut chocolate gnocchi and chocolate sauce	£6.00
		Strawberry Shortbread layers of shortbread, vanilla cream and fresh strawberries	£6.00
		Trio of Sorbets orange, blackcurrant and Champagne with fresh strawberries	£6.00

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.