

Starters...

Homemade Soup of the Day a choice of two, with chunky bread	£4.50	Gnocchi with sage cream parmesan glaze and garlic flatbread	£5.50
Pancetta, Pork & Bury Black Pudding Terrine apple and plum chutney with toasted brioche	£7.00	Pan Fried Wood Pigeon oyster mushroom, beetroot purée and blackberry sauce	£8.00
Grilled Sardines on Toast butterflied, with sun blushed tomatoes and salsa verde	£5.00	Chilled Tomato & Basil Tart toasted sweet chestnuts, sweet balsamic vinegar and rocket	£5.00
Prawn Cocktail cherry tomatoes, cucumber, iceberg lettuce and Marie Rose sauce	£5.50		

Sunday Lunch Sharing Boards...

Sunday Roast sharing boards; where the meat will be carved at the table and the whole family can choose as much or as little as they want.

Choose from:

Roast Herefordshire Sirloin 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, green beans, cauliflower cheese and lots of gravy!

Ideal for 2 people, enough for 3 people £25.00

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

Individual Main Courses...

Roast Herefordshire Sirloin of Beef with Yorkshire Pudding and red wine gravy. Served with creamed mash, roasted potatoes, carrot & swede crush, green beans and cauliflower cheese	£13.50	Lancashire Lamb Hot Pot slow cooked lamb with rosemary and mint. Served with sticky red cabbage and chunky bread	£15.00
Roast Loin Pork with crisp crackling and apple sauce, pan juice gravy. Served with creamed mash, roasted potatoes, carrot & swede crush, green beans and cauliflower cheese	£13.50	Roast Sweet Potato, Red Onion & Grace's Goats Cheese Tart steamed broccoli and honey roasted parsnips	£11.00
Lemon & Parsley Crusted Cod Loin creamed mash, samphire, roasted vine tomatoes and sorrel cream	£16.00	Neves of Fleetwood "Fish & Chips" Lancaster Brewery blonde beer battered cod with homemade mushy peas and our very own tartar sauce	£14.00
Foodworks Homemade Beef Burger made with British Beef served in a brioche bun topped with melted Garstang Blue Cheese, onion ring, tomato relish and homemade chips	£14.00	Sandeman's Sherry Glazed Ribble Valley Duck Breast salsify, chorizo cakes and sweet plum sauce	£18.50
		Pumpkin, Butternut Squash & Sage Risotto roasted peppers	£10.50

Desserts...

Wallings of Cockerham Ice Cream served with wafers, jelly beans and 100's & 1000's	£4.50	Traditional Bread & Butter Pudding homemade custard	£5.00
Lancashire Ginger Parkin rich toffee sauce and Wallings' toffee ice cream	£5.50	Cheese Board Blacksticks Blue, Smoked Lancashire, Creamy Lancashire, Grace's Goats Cheese, Wensleydale & Cranberries	
Chocolate & Hazelnut Terrine raspberry compote and hazelnut brittle	£6.00	served with homemade tomato chutney, grapes, celery, selection of cheese biscuits and a taste of Sandeman's Port	
Apple & Pear Tarte Tatin Wallings' vanilla ice cream	£5.00	3 cheeses £7.00 or 5 cheeses £10.00	

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.