

Nibbles & Appetisers

Caesar Salad Little Gem Lettuce, croutons, parmesan shavings and a Caesar dressing	£3.00
Salt and Pepper Squid breaded, with a lemon mayonnaise	£3.50
Marinated Olives & Feta Cheese	£3.00
Deep-fried Whitebait a wedge of lemon and tartar sauce	£3.25
Smoked Pigs in Blankets English mustard dip	£3.00
Bread to Share hand whipped butter, balsamic and olive oil, sun-blushed tomatoes. Plenty for two	£5.00

Starters

Homemade Soups of the Day chunky bread and hand whipped butter	£5.00
Twice Baked Lancashire Cheese Soufflé apple and walnut salad	£6.50
Fleetwood Smoked Cod buttered spinach and poached egg	£7.00
Pressed Ham Hock Terrine pea purée, baby pickles and garlic crostini	£6.00
Spiced Potted Brown Shrimps lemon wedge, crisp salad and chunky bloomer bread	£9.50
Grilled Halloumi Cheese Salad beetroot, green beans, peas and sun-blushed tomatoes	small £7.00 large £14.00
Poached Salmon and Crayfish Salad mixed leaves, lemon and dill crème fraîche	small £7.00 large £14.00
Lancashire Bury Black Pudding wholegrain mustard cream, apple and red onion chive compote	£7.50

Individual Main Courses - served complete

Roasted Rump of Beef with mashed and roasted potatoes, carrot and swede crush, Savoy cabbage, cauliflower cheese and gravy	£14.50
Roast Loin of Pork & Crispy Crackling with mashed and roasted potatoes, carrot and swede crush, Savoy cabbage, cauliflower cheese and gravy	£14.50
Lamb Hot Pot De-construction roasted Lamb rump steak, potato dauphinoise, root vegetables, sticky red cabbage and gravy	£18.50
Pan Fried Stone Bass Fillet warm cucumber and sun blushed tomatoes, samphire grass and tomato coulis	£16.50
Blackstick Blue Cheese Tart beetroot, roasted butternut squash and herb new potatoes	£14.00

Sunday Roast Sharing Boards

Roasted Rump of Beef & Yorkshire Pudding

Roast Loin of Pork & Crispy Crackling

All are served with mashed and roasted potatoes, carrot and swede crush, Savoy cabbage, cauliflower cheese and gravy

For two people £28.00

For a family of four (2 Adults 2 Kids) £35.00

From the Chargrill

All our grill dishes are served with button mushrooms, grilled plum tomato and your choice of one side order

10oz Sirloin Steak the classic cut giving just the right amount of fat to give great flavour. Best served medium rare to medium	£27.00
8oz Fillet Steak the most lean and tender cut, with very little fat and a delicate flavour. Best served blue to medium	£32.00
8oz Rib eye Steak known as being the "steak eaters steak", full of flavour. Best served medium – medium well	£22.00
Spatchcock Chicken butterflied poussin marinated in our own piri-piri sauce	£18.00

Side Dishes

<ul style="list-style-type: none">• Triple Cooked Chunky Chips• Creamed Mashed Potato• Sweet Potato Fries• Herb New Potatoes• Onion Rings	<ul style="list-style-type: none">• Tender Stem Broccoli• Sticky Red Cabbage• Seasonal Baby Vegetables• House Salad honey and mustard dressing	£2.50
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Sauces

<ul style="list-style-type: none">• Sandeman's Port• Diane• Café de Paris Butter• Garlic and Herb Butter	<ul style="list-style-type: none">• Peppercorn• Blacksticks Blue Cheese• Homemade Gravy	£1.50
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Dessert

Jam Roly Poly vanilla custard	£6.00
Chocolate Tart clotted cream and mixed berry compote	£6.00
Wallings of Cockerham Ice Cream choose from three scoops from mint choc chip, blue banana, bubble gum, raspberry swirl, rhubarb and custard, chocolate, strawberry and vanilla, served with wafers, jelly beans and 100's & 1000's	£6.00
Crème Caramel caramel sauce and fresh raspberries	£6.00
Blackberry Delice fruit coulis and vanilla ice cream	£6.00
Peanut Butter Profiteroles chocolate sauce and flaked almonds	£6.00
Cheese Board Blacksticks Blue, smoked Lancashire, creamy Lancashire, Grace's goats cheese, Wensleydale & Cranberries. Served with homemade tomato chutney, grapes, celery, biscuits and a nip of Sandeman's Ruby Port	3 Cheeses £7.00 5 Cheeses £10.00

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.