

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 Pig 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 puree, 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

Main Course - served complete

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
Posh Fish and Chips three fillets, Cod, Hake, and Pollock, triple cooked chunky chips, tartar sauce, minted mushy peas and scraps	£17.00
Blackstick Blue Cheese Tart beetroot, roasted butternut squash and herb new potatoes	£14.00
Vegetable Wellington baby salad, vegetable crisps and red pepper dressing	£14.50

Side Dishes

Triple Cooked Chunky Chips	Tender Stem Broccoli
Creamed Mashed Potato	Sticky Red Cabbage
Sweet Potato Fries	Seasonal Baby Vegetables
Herb New Potatoes	House Salad
Onion Rings	honey and mustard dressing

From the Chargrill

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

8oz Marinated Venison Steak marinated in Sandeman's Ruby Port and mixed spices for 24 hours. (Please note that due to its very nature this dish has limited availability)	£24.00
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
16oz Chateaubriand – for two the prized cut with sublime flavour, deliciously soft and tender, this double fillet is carved at the table. Best served rare	£64.00
Spatchcock Chicken butterflied poussin marinated in our own piri-piri sauce	£18.00
The Foodworks Mixed Grill Cumberland sausage, chicken fillet, 6oz gammon steak, 4oz minute steak, lamb cutlet and Bury black pudding, not for the faint hearted!	£22.00

Sauces

Sandeman's Port	Peppercorn
Diane	Blacksticks Blue Cheese
Café de Paris Butter	Homemade Gravy
Garlic and Herb Butter	

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.