



Boutique Hotel & Dining

MAIN MENU

NIBBLES AND SIDES

Mixed Olives marinated in Garlic and Rosemary (gf) (ve)	£4.00
Pigs in Blankets with Dijonaise and Apple Sauce	£5.00
Local 'Lovingly Artisan' Ciabatta	£4.00
with balsamic olive oil and butter (gf*)	
Hand Cut Chips (gf) (ve)	£3.75
Rocket and Parmesan Salad with Balsamic Glaze (gf)	£4.00

LIGHT BITES

Chef's Soup of the Day (gf*) (df) (ve)	£5.50
'Lovingly Artisan' ciabatta	
Crisp Caesar Salad	£8.00
Tempura anchovies, char grilled king prawns, baby gem lettuce, parmesan and Caesar dressing	
Three-Cheese Bon Bons (v)	£6.50
Crisp leaves and garlic ketchup	
Crisp Fried Whitebait (gf*)	£7.00
Jalapeno ketchup, rocket leaves and lemon	
Stuffed Sweet Potato (gf, ve)	£7.00
Kidney beans, peppers, vegan cheese and homemade salsa	

SANDWICHES AND FLATBREADS

Moroccan Spiced Lamb Flatbread	£10.00
Rocket leaves and coriander yoghurt	
Chicken Tikka Flatbread	£10.00
Peppers and onions, mixed leaves and mango chutney	
Sticky BBQ Pork Belly Brioche (gf*)	£12.50
Homemade spicy slaw and loaded BBQ fries	
Ultimate Club Sandwich	£12.50
Chargrilled chicken with smoked streaky bacon, lettuce and tomato, homemade coleslaw and loaded bacon and cheese fries (gf*)	
Caprese Ciabatta (gf*)	£12.50
Buffalo mozzarella, tomato and pesto, homemade coleslaw and loaded cheesy fries	

v = vegetarian, ve = vegan, gf = gluten free, gf* = gluten free adaptable

Before ordering please speak to our staff if you have a food allergy or intolerance.

Prices are inclusive of VAT charged at the current rate.

SHARING PLATTERS

8oz Hanger Steak and Blade of Beef	£36.00
Dauphinoise potatoes, hand-cut chips, flat mushroom, cherry tomatoes, rocket and parmesan salad and green peppercorn sauce (gf)	
Waterhead Posh Kebab	£36.00
Spiced chicken thighs, lamb kofta, beef shish, flatbreads, fennel and orange herb salad, homemade tzatziki and fries	

MAIN COURSE

10oz Chargrilled Sirloin Steak (gf)	£28.50
Blue cheese mousse, dauphinoise potato, chargrilled shallot and sautéed wild mushrooms	
Roasted Chicken Breast (gf)	£18.00
Black garlic puree, creamy mashed potato, sautéed wild mushrooms and asparagus	
Pan-Seared Salmon Fillet (gf)	£18.50
Sautéed potatoes and prosciutto, sautéed spinach, asparagus and tomato butter sauce	
Waterhead Fish and Chips (gf*)	£17.00
Beer battered haddock, hand cut chips, homemade mushy peas, tartar sauce and lemon	
Homemade 8oz Beef Burger (gf*)	£17.00
Glazed Monterey Jack, streaky bacon, toasted brioche, lettuce and tomato, homemade salsa and hand cut chips	
Ratatouille Lasagne (ve)	£16.00
Classic garlic baguette and a pea shoot salad	
Sticky Sweet and Sour Tofu (gf, ve)	£16.00
Sesame seed and caraway-scented basmati rice	
Chef's Dish of the Day	
Please ask a member of the team for details	

TO FINISH...

Homemade Sticky Toffee Pudding (gf*)	£7.00
Butterscotch sauce and vanilla ice cream	
Homemade Tiramisu	£7.50
Kahlua syrup and chocolate shavings	
Crème Caramel (gf, ve)	£7.00
Fresh berries and mint leaves	
Lemon Meringue Pie	£7.00
Raspberries and fruit coulis	
Waterhead Cheeseboard	£10.00
Garstang Blue, creamy Lancashire, smoked cheddar, brie, Nairn oatcakes, Westmorland chutney, grapes, celery and a serving of white port (gf)	
Selection of Ice Creams and Sorbets	2 scoop £4.50 3 scoop £6