



À LA CARTE

STARTERS

Soup of the Day (gfv) - 5.95

Served with a white crusty roll.

Roasted Vegetable and Feta Tart (v) - 6.45

A medley of roasted vegetable, with pesto in a shortcrust base topped with crumbled feta, rocket and balsamic glaze.

Chicken and Lytham Gin Pâté (gfv) - 6.75

Chicken livers and award-winning Lytham London Dry Gin pâté, with onion chutney and toasted ciabatta.

Garlic and Chilli King Prawns (gfv) - 7.45

King prawns cooked in garlic and chilli butter, served with toasted ciabatta.

Kedgeree Arancini - 6.95

Risotto balls with smoked haddock, egg and spices, served on a curry sauce and cress.

MAIN COURSE

Scott's Pie of the Day - 13.95

Fully encased shortcrust pastry pie with mashed potato and medley of greens.

Calvados Pork Tenderloin (gf) - 16.45

Pork fillet wrapped with prosciutto with dauphinoise potatoes, tenderstem® broccoli, apple and Calvados sauce.

Pan Fried Sea Bass (gf) - 16.95

Sauteed new potatoes, peppers cherry tomatoes and wilted Spinach with cream dill sauce and garlic oil.

8oz Sirloin Steak (gf) - 22.45

Served with rosemary and garlic chunky chips, roasted vine cherry tomato, field mushrooms and a choice of either garlic and pepper butter, peppercorn sauce or a red wine jus.

Calves Liver (gf) - 14.95

Sherried onions, mashed potato, medley of greens, crispy bacon and port jus.

Roasted Butternut Squash Risotto (ve)(gf) - 15.45

Butternut squash risotto topped with crispy squash skins, crispy sage, garlic oil and wild rocket. (optional shaved Parmesan Reggiano(v))

Pan-fried Duck Breast (gf) - 19.95

Served pink with a spiced orange sauce, dauphinoise potatoes and honey glazed carrot.

(gf) – gluten free, (gfv) - gluten free variation available, (ve) – vegan, (v) - vegetarian



