



Starters

Roasted Butternut Squash Pate – £5.25

Roasted squash pureed with roasted red pepper, cumin, garlic and thyme, and served with toasted ciabatta. (ve)

Smoked Salmon Filo Parcel– £6.95

Crispy filo pastry tartlet topped with smoked salmon, poached egg and dill.

Pheasant Breast – £6.95

Pan-fried pheasant breast served with a honeyed carrot puree and potato crisps.

Chicken and Lytham Gin Pâté - £5.95

Homemade pâté incorporating one of the best local gins, the award-winning Lytham London Dry Gin, served with our onion chutney and toasted bloomer.

Soup of the Day - £4.95

Served with a white crusty roll.



PLEASE INFORM A MEMBER OF THE TEAM BEFORE ORDERING IF ANYONE IN YOUR PARTY HAS AN ALLERGY;
Please be aware that all of our dishes are prepared in our kitchen where nuts, gluten and other allergens could be present, therefore we cannot guarantee that any item is entirely 'free from' traces of other allergens; our menu descriptions do not list all ingredients, please ask a member of staff to bring you our allergen advice sheets prior to ordering; please be aware that poultry, game, fish and shellfish may contain bones, shot and/or shell.





Main Course

Scott's Pie of the Day - A homemade fully encased shortcrust pastry pie, served with a potato puree and seasonal vegetables. **£13.45**

Slow Cooked Shin Beef - Shin beef slow cooked on the bone in a rich red wine gravy and served with dauphinoise potatoes and honey-roasted parsnips. **£14.95**

Sea Bass - Pan-fried Sea bass fillet, served on a bed of crushed new potatoes with a clam and spinach chowder. **£15.95**

Chickpea Cassolette - A mixed bean and chickpea stew topped with herb dumplings and served with a medley of peas and spinach and a crusty roll. (ve) **£11.45**

Goosnargh Chicken Supreme - Pan-fried chicken supreme, cooked with leeks and wild mushrooms, and served in a white wine sauce with potato puree and wilted spinach. **£13.95**

Squash and Barley Salad - A warm salad comprising roasted squash, tenderstem broccoli, sundried tomatoes and pearl barley, and finished with a balsamic vinaigrette. (ve) **£9.95**

Crispy Fried Pheasant - Whole pheasant cut into 6 pieces, dusted with a spiced flour, deep fried and served with rosemary and garlic chunky chips, dressed salad and pheasant gravy. **£16.45**



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From the Grill



8oz Rump - £16.95

8oz Sirloin - £19.45

Bistro Mixed Grill – £19.95

A chicken breast, 5oz gammon steak, 4oz rump steak (cooked to your liking), a slice of black pudding, 2 chipolata sausages and a fried egg.

All of our steaks are served with rosemary and garlic chunky chips, roasted tomato, field mushrooms, garden peas and a choice of either wild garlic and pepper butter, peppercorn sauce or a red wine jus.

8oz Gammon Steak – £12.45

Served with rosemary and garlic chunky chips, roasted tomato, field mushroom and two fried eggs.

Scott's Bistro Burger - £12.45

A homemade beef patty, topped with streaky bacon and cheddar cheese and served with rosemary and garlic chunky chips, dressed salad and a spiced tomato chutney.



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Desserts



Trio of Cheese and Biscuits – £8.25

A trio of local cheeses served with our onion chutney, celery sticks and apple.

Sticky Toffee Pudding – £5.95

An indulgent treacle sponge, topped with a silky toffee sauce and served with lashings of custard.

Winter Berry Baked Cheesecake – £5.95

A vanilla cheesecake baked with mixed berries, and served with raspberry sauce and pouring cream.

Apple Crumble – £5.95

Stewed apples, topped with a ginger biscuit crumb, and served with a jug of custard.

Wallings Ice Cream or Sorbet - £4.75

Three scoops of Wallings ice cream or sorbet in flavours of your choice and served with a wafer. (v)



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