

LUNCH MENU

1 Course - £7.95 2 Courses - £11.45 3 Courses - £14.95

STARTERS

Soup of the Day
Served with a crusty roll.

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

Tomato and Roasted Pepper Bruschetta (ve)
Diced tomato and pepper, roasted with oregano and thyme, and served on a garlic ciabatta.

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

Chicken Caesar Croquettes
Two croquettes, served with spinach and romaine lettuce puree, romaine leaf, caesar dressing and Italian hard cheese.

DESSERTS

Ice Cream
Two scoops of Wallings ice cream served with a wafer.

Apple Filo Pie
A light apple pie, stewed apples with cinnamon encased in crispy filo pastry and served with vanilla ice cream

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

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.

MAINS

Ham and Eggs Benedict
An English muffin topped with roasted ham, a poached egg and a hollandaise sauce.

Salmon Florentine
A salmon fillet, served with new potatoes and spring greens and topped with a poached egg and hollandaise sauce.

Steak Burger
A homemade beef patty, served with rosemary and garlic chunky chips and spiced tomato chutney. Add Cheddar Cheese for £0.95 or Bacon for £1.45

Pie of the Day
A homemade shortcrust pastry pie, served with a potato puree, seasonal vegetables and gravy.

Rump Steak Rossini
A 4oz rump steak, stacked with croutons, pâté and a mushroom, topped with a red wine jus and served on a bed of spring greens.

Chickpea Cassoulet (ve)
A mixed bean and chickpea stew, topped with herb dumplings and served with a medley of peas and spinach and a crusty roll.

Squash and Barley Salad (ve)
A warm salad comprising roasted squash, tenderstem broccoli, sundried tomatoes and pearl barley, and finished with a balsamic vinaigrette.
(Top with chicken breast or 4oz rump steak for £3)

Pheasant Breast
Pan-fried pheasant breast, served with a pot of dauphinoise potatoes, buttered greens and red wine sauce

SANDWICHES

All sandwiches are served on multi-grain bloomer, a side salad and homemade rosemary and garlic crisps.

Chicken, Pesto and Rocket / Bacon, Lettuce and Tomato / Cheese and Chive Savoury / Egg Mayonnaise / Ham and Cucumber

STARTERS

Soup of the Day

Served with a crusty roll.

King Prawns Pil Pil

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

Courgette Pakoras (ve)

Home-grown organic courgette, marinated in cumin, coriander and chilli, battered in a spiced batter and served with a sweet chilli dip.

Chicken and Lytham Gin Pâté

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

Chicken Caesar Croquettes

Two croquettes, served with spinach and romaine lettuce puree, romaine leaf, caesar dressing and Italian hard cheese.

DESSERTS

Ice Cream

Two scoops of Wallings ice cream served with a wafer.

Eton Mess

One scoop of Wallings vanilla ice cream, topped with whipped cream, meringue and strawberries.

Sticky Toffee Pudding

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

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MAINS

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Steak Burger

A homemade beef patty, served with rosemary and garlic chunky chips and spiced tomato chutney. Add Cheddar Cheese for £0.95 or Bacon for £1.45

Pie of the Day

A homemade shortcrust pastry pie, served with a potato puree, seasonal vegetables and gravy.

Rump Steak Rossini

A 4oz rump steak, stacked with croutons, pâté and a mushroom, topped with a red wine jus and served on a bed of spring greens.

Chickpea Cassoulet (ve)

A mixed bean and chickpea stew, topped with herb dumplings and served with a medley of peas and spinach and a crusty roll.

Allotment Salad (ve)

A mixed seasonal salad including a medley of new potatoes, radishes, cucumber, basil, red onion and gem lettuce with a mustard dressing.

Top with chicken breast or 4oz rump steak for £2

SANDWICHES

Ploughman's Lunch

All sandwiches are served on multi-grain bloomer, a side salad and homemade rosemary and garlic crisps. A traditional lunch of sliced roasted ham, sliced cheddar, pickled onions, radish, boiled egg, piccalilli and a crusty roll.

Chicken, Pesto and Rocket
Bacon, Lettuce and Tomato
Cheese and Chive Savoury
Egg Mayonnaise
Ham and Cucumber