SET MENU

1 Course - 19.45 ***2 Courses – 26.95*** ***3 Courses – 32.95***

STARTERS

Soup of the Day (GFA)
Served with a white crusty roll.

Chicken and Lytham Gin Pâté (GFA)
Served with our onion chutney and ciabatta croutes.

Garlic Mushroom Gratin (GFA)
Creamy garlic mushrooms topped with a herb crumb, served with toasted ciabatta

Garlic and Chilli King Prawns (GFA)
King prawns cooked in garlic and chilli butter, served with toasted ciabatta.

Tomato and Feta Bruschetta (GFA)
Garlic ciabatta topped with tomatoes marinated with chilli, lime and coriander topped with crumbled feta.(v)

Salt and Pepper Calamari
Salt and pepper coated calamari, topped with chillis and coriander with garlic mayonnaise dip.

Chicken Katsu
Katsu curry sauce topped with breaded chicken croquette, with fresh chillis, coriander and sesame seeds.

MAIN COURSE

'Honeywells' 8oz Sirloin Steak (GF)
Cooked to your liking, served with roast tomato, chestnut mushrooms, rosemary and garlic chunky chips and a pepper sauce

Wild Mushroom Risotto (Ve)(GF)
Medley of sauteed wild mushrooms, mushroom risotto, truffle oil, wild rocket. (optional shaved Parmazan(v).

Beef Shin Wellington
Slow cooked shin beef wrapped in pate, prosciutto and puff pastry, served with dauphinoise potatoes, carrot puree buttered kale, and a rich red wine gravy.

Pie of the Day
Served with mashed potato, seasonal vegetables, gravy.

Pan Fried Sea Bass (GF)
Served on a prawn, pea, and dill risotto, and parsley oil.

Swordfish Steak (GF)
Swordfish marinated in lemon, garlic and thyme, served with roasted Mediterranean vegetables and tomato pesto.

Stuffed Chicken (GF)
Chicken breast, stuffed with cream cheese, cheddar and mozzarella, and wrapped in streaky bacon with tomato velouté, mashed potato and tender-stem broccoli.

Venison Fillet (GF)
Roasted loin of venison, served pink, with dauphinoise potato, chestnut mushroom puree, buttered kale, and red wine jus .

Bistro Mixed Grill (GF)
Rump steak, pork steak, gammon steak, Cumberland sausage, a slice of bury black pudding, and a fried egg, served with roast tomato, chestnut mushrooms, rosemary and garlic chunky chips and a pepper sauce

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 items is entirely 'free from' traces of other allergens; our menu descriptions do not list all ingredients, please ask a member of the team to bring you our allergen advice sheet prior to ordering; please be aware that poultry, fish and shellfish dishes may contain bones and/or shell.