

LUNCH MENU

1 Course - £7.95 2 Courses - £11.95 3 Courses - £15.95

STARTERS

Soup of the Day

Served with a crusty roll.

Paprika Sardines

Paprika dusted sardines griddled, and served on toasted ciabatta and tomato confit.

Cauliflower and Chilli Cheese Croquette

Breaded croquettes filled with cauliflower, cumin, chilli and kick ass cheddar served with a wedge of lime. (ve)

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.

Winter Berry Baked Cheesecake

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

Spiced Apple Crumble Slice

Shortbread biscuit base topped with stewed apples spiced with cinnamon and topped with a ginger crumb, 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

Coq Au Vin

Slow cooked chicken thigh in a rich red wine, bacon, mushroom and onion sauce served with potato puree and buttered kale.

Salmon with Wild Mushrooms

A salmon fillet, served with new potatoes and spring greens and topped with leek and wild mushroom white wine 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.

Ham Egg and Chips

Sliced Honeywell's gammon joint, topped with 2 fried eggs and served with chunky chips and garden peas.

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.

Butternut Squash Curry (ve)

Our take on a masala-based curry, slow cooked butternut with chickpeas, onion, cumin, coriander seeds, turmeric and chilli, served with chapatis.

Stuffed Pheasant Breast

Pheasant breast stuffed with onion, cranberry and sage and wrapped in streaky bacon, served with a pot of dauphinoise potatoes, buttered kale 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