



Starters



Venison and Black Pudding Scotch Egg – 7.95

Served with an apple and celery salad..

Bubble and Squeak – 6.95

Pan fried bubble and squeak cake, topped with poached egg, hollandaise sauce and chives. (v)

Tomato and Mozzarella Arancini – 6.95

Breaded tomato and mozzarella rice balls, on a tomato and basil velouté, with wild rocket, garlic oil and parmesan. (v)

Garlic and Chilli King Prawn – 8.45 (GFV)

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

Chicken and Lytham Gin Pâté – 7.45 (GFV)

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

Soup of the Day - 5.95

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 – 15.95

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

Venison Fillet – 22.95 (GF)

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

Hake Supreme – 19.95 (GF)

Pan fried hake fillet, with sauteed potatoes, tender-stem broccoli and dill white wine sauce.

Nduja Chicken – 16.95 (GF)

French trimmed chicken breast stuffed with nduja sausage, with mashed potato, tomato velouté and butted spinach.

Pork Belly - 17.95 (GF)

Roasted pork belly, with bubble and squeak, roast apple, carrot puree and a cider cream sauce.

Butternut Squash Risotto – 16.45 (Ve)(GF)

Topped with crispy squash skin, garlic oil, wild rocket. (optional shaved Parmesan Reggiano(v).

Wild Mushroom Gnocchi – 15.45 (V)

Potato Gnocchi, in a mushroom velouté, with roasted wild mushroom, topped with rocket parmesan and pesto dressing.



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From the Grill



8oz Sirloin - 23.95

8oz Venison Steak – 18.95

Bistro Mixed Grill – 27.95

Rump steak, pork steak, lamb chop, gammon steak, pin-wheel sausage, a slice of bury black pudding, and a fried egg.

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

8oz Gammon Steak – 16.95

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

Scott's Bistro Burger – 15.95 (GFV)

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



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Desserts



Trio of Cheese and Biscuits – 9.45

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

Sticky Toffee Pudding – 6.45

Topped with toffee sauce and served with custard.

Tia Maria Crème Brulée – 6.95 (GFV)

Served with shortbread biscuit.

Chocolate Fudge Cake– 6.95

Served warm with pouring cream.

Wallings Ice Cream or Sorbet - 5.75

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

Berry Sorbet Sundae- 5.95 (GF)

Mixture of lemon and raspberry sorbets with mixed berries and raspberry coulis. (ve)



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