Autumn Lunch Offer

2 Courses £14.95

STARTERS

Feta Cheese & Watermelon Salad (V)
Served with cucumber, fresh mint & a strawberry balsamic

Black Pudding
Bacon & tomato, finished with a light cheese & mustard sauce

Thermidor King Prawns (£2 extra)
King prawns with a touch of garlic flambeed in Grand Marnier, finished with a light cheese sauce, served with toasted ciabatta

Ploughman's Fritter
Pressed Ham hock cooked in a crisp seasoned flour coating, served with a cheese & pickle salad, fig & apple chutney, finished with a sweet wholegrain mustard & honey dressing

Goats Cheese & Pine Nut Bruschetta (V)
Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

Tempura Seabass
Seabass Goujon cooked in a light tempura batter, served with homemade tartar sauce & pea puree

Homemade Soup of The Day
served with fresh bread

Pate Della Casa
Homemade chicken liver pate with toasted bloomer

MAIN COURSE

Minted Lamb Pie
Succulent chunks of lamb cooked with, carrots, celery, green beans & peas in a rich minted lamb gravy, topped with a puff pastry lid, served with pickled red cabbage & chips

Smoked Haddock & Pancetta Risotto
Parmesan & white wine risotto with chunks of smoked haddock & peas, finished with pancetta & crispy fried leeks

Chicken Toscana
Chicken breast, topped with homemade pesto, set on a creamy, spinach & pecorino cheese sauce with a hint of tomato, served with a mix of diced herb potatoes & mediterranean vegetables

Rump Steak Al Pepe
6oz Rump Steak marinated in garlic butter, served with fries, grilled tomato, mushrooms, homemade onion rings & chefs creamy peppercorn sauce

Pan Roasted Seabass Fillet & Fishcake Duet
Pan roasted Seabass Fillet, set on a smoked haddock & leek fishcake, served with tender stem broccoli & a light cheese sauce

Slow Cooked Belly Pork
Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Homemade Lasagne
Homemade meat lasagne. We have been serving this same Lasagne recipe in west Lancashire for over 30 years

Chicken Stroganoff
Sauteed chicken in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & a touch of mustard, served with chefs savoury rice

28 Day Matured 8oz Sirloin Steak (£7 Extra)
Served with fries, grilled tomato, mushrooms, homemade onion rings & your choice of sauce (Creamy Peppercorn sauce, Diane sauce, Creamy Stilton Cheese sauce or Creamy Garlic Mushroom & Thyme)

Goats Cheese Pasta (V)
Penne pasta, fine green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts & goats cheese

We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy, gluten or any other allergens