

# Autumn Lunch Offer

2 Courses £14.95

## STARTERS

### Melon & Parma Ham

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

### Ham Hock Fritter

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet, pickled onion relish

### Garlic Mushroom Bruschetta (V)

Toasted ciabatta topped with creamy garlic mushrooms, finished with grated pecorino cheese

### Fritto Misto

King Prawn, Seabass Goujon, Fresh chunks of Haddock & Calamari rings cooked in a light seasoned flour coating, served with homemade tartar sauce

### 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

### 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)

### Farmhouse Chicken

Chicken breast topped with bacon & cheddar cheese, served with a creamy white wine & mushroom sauce & today's veg & potatoes

### Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

### Seabass Mornay

Pan roasted Seabass Fillet, set on sauteed potatoes & onions, broccoli & peas, finished with a light cheese sauce

### 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 chef's savoury rice

### Steak & Frites (£3 Extra)

Escalope's of Fillet Steak, smothered in chef's favourite creamy peppercorn sauce, served with fries & crispy onions

### Mediterranean Pasta Primavera (V)

Mediterranean vegetables tossed with tagliatelle pasta in a creamy cheese sauce, finished with black pepper, crisp fried basil & pecorino cheese

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