

Bread & Nibbles

Homemade Sausage Rolls sweet mustard sauce	7.00
Halloumi Fries harissa mayo (gfa) ⑤	7.00
Fish Goujons tartar sauce (<i>vegan alternative available</i>) (gfa)	6.50
Olives (gf) (ve)	5.00
Hummus & Flatbread (ve)	6.50
Sriracha, Honey & Chive Chicken Bites spring onion, fresh chilli, toasted sesame seeds (gfa)	7.00
Lamb Kofta Bites Tzatziki dip, Greek style salad, pitta croûtes (gfa)	7.50
Sharer Board mixed olives, hummus, assorted breads, garlic aioli, flavoured oils (gfa) ⑤	10.50

Something to Begin

Creamy Garlic Mushrooms rustic bloomer, poached egg, crispy onions (<i>vegan alternative available</i>) (gfa) ⑤	8.00
Grilled Black Pudding cheesy hash brown, mustard sauce, apple gel	8.50
Beef Brisket Bites spicy sweet soy sauce, pickled vegetable slaw	9.00
Smoked Salmon Fishcakes pea & spinach purée, pickled shallots & caper dressing, dill oil	8.00
Goats Cheese & Pistachio Parcel Indian style pastry, sweet & sour baby leeks, Indian spiced aubergine & tomato chutney ⑤	7.50
Steamed Shetland Mussels classic white wine, roasted garlic & cream sauce, toasted rustic bread (gfa)	Starter 8.00 Mains 19.00
Soup of the Day rustic bloomer & butter (gfa) ⑤	7.50

20% discount applies to the main menu (starters, mains & desserts)
between 12pm and 5pm Mon - Fri
*excluding bank holidays

Orders must be placed before 5pm to qualify

*We reserve the right to withdraw this offer at any time.

Please inform us if anyone in your party has a food allergy before ordering

(gfa) - gluten free option available | (gf) - gluten free | ⑤ - vegetarian | (ve) - vegan

Mains

Chicken Supreme	20.00
sweetcorn purée, crispy bacon, charred sweetcorn, pommes Anna, BBQ baby leeks, chicken jus (gf)	
Sea Bass	21.00
French pea, dill & smoked pancetta fricassee, mini squash fondants	
Pine Nut Crusted Pork Tomahawk	22.00
wholegrain mustard mash, apple gel, sautéed tender stem broccoli, beer battered black pudding, cider sauce	
10oz Sirloin	32.00
cooked to your liking, tomato, rocket salad, mushroom, triple cooked chips, garlic butter or peppercorn sauce (gfa)	
Pan Seared Duck Breast	22.00
duck fat roasted garlic & chive hassle back potato, caramelised shallot, celeriac purée, spiced plum reduction, grilled asparagus (gfa)	
Slow Cooked Lamb Shank	24.50
herby mash, red wine & rosemary jus, seasonal vegetables (gfa)	
Spinach & Ricotta Ravioli	18.00
garlic cream sauce, toasted pine nuts, rocket & parmesan salad (v)	
Fish & Chips	<i>Small</i> 14.00 <i>Large</i> 18.00
triple cooked chips, mushy peas (<i>vegan alternative available</i>) (gfa)	
10oz Bacon Chop	19.00
fried egg, triple cooked chips, pineapple jam, tenderstem broccoli (gf)	
Cheese & Onion Pie	17.50
a blend of cheeses, caramelised onions, short crust pastry, seasonal vegetables, mash (v)	
Chicken & Ham Hock Pie	19.00
slow braised ham hock, tender chicken, short crust pastry, seasonal vegetables, mash, gravy	
Steak Burger	17.00
handmade sirloin steak burger, gem lettuce, tomato, red onions, a little jug of peppercorn sauce, skin-on-fries (gfa)	
add Lancashire mature cheese	1.50
add smoked bacon	1.50
Chicken Caesar Salad	18.00
succulent chicken breast, parma ham crisp, gem lettuce, anchovies, soft boiled egg, parmesan, croutons, Caesar dressing (gf)	

Sunday Roast *Sundays Only - in addition to our main menu*

roast top loin of beef, honey glazed roast ham or free range roast chicken with	<i>Ham or Chicken</i> 18.00
seasonal vegetables, honey roasted carrot and parsnip, cauliflower cheese, mashed	<i>Beef</i> 20.00
potatoes, roast potatoes, rich stock gravy, stuffing & homemade Yorkshire pudding	<i>All Three</i> 22.00
<i>(vegetarian alternative available) (gfa)</i>	

Sides

Hand Cut Chips (gfa) ①	4.00
Skin-on-Fries (gfa) ①	4.00
Seasonal Vegetables ①	4.00
Garlic Bread (gfa) ①	4.00
Garlic Bread with Cheese (gfa) (ve)	5.50
Dressed House Salad (gf)	4.00
Sliced Bread & Butter (gfa)	2.50
Gravy & Sauces (gf) ① peppercorn, blue cheese, mushroom, garlic butter, gravy	2.50

Desserts

Lemon Meringue Pie lemon curd, blueberry sauce, strawberry sorbet ①	8.00
Sticky Toffee Pudding salted butterscotch sauce, bourbon vanilla bean ice cream ①	8.00
Rich Chocolate Torte chocolate almond crust, clotted cream ice cream, fresh berries (gf) ①	8.50
Rhubarb & Pink Gin Parfait biscotti, poached rhubarb, lemon crème fraiche ①	8.50
Ice Cream (gf) (ve)	1.80 per scoop
Local Cheese Board a selection of local cheeses, biscuits, grapes, chutney, apple, celery and quince jelly (gfa) ①	12.00

2 For 1
Burger Tuesday
Every Tuesday from 5pm

*We reserve the right to withdraw this offer at any time.

Light Bites

available 12:00 - 17:00

Chicken Gyro on a stone baked flat bread with salad, Greek tzatziki, pomegranate, crumbled feta, olives, skin-on-fries	13.00
Honey Roast Ham & Lancashire Cheese Toastie apple & date chutney, salad garnish, crisps (gfa)	11.00
Prawn Sandwich fresh water prawns, Marie rose sauce, gem lettuce, tomato, fresh bloomer, crispy salad, crisps (gfa)	10.00
Roast Beef Ciabatta red onion marmalade, peppercorn sauce, crispy salad, skin-on-fries (gfa)	11.50
Cajun Chicken Ciabatta confit garlic mayo, gem lettuce, roasted red peppers, crispy salad, skin-on-fries (gfa)	11.00
FLT beer battered haddock, gem lettuce, tomato, tartare sauce, crispy salad, skin-on-fries, mushy peas (gfa)	10.00
Ploughman's Lunch roast ham, sausage roll, rustic bloomer, apple, pickled onions, crumbly Lancashire cheese, rocket salad, cider shot (gfa)	14.00

Young Farmers

Starters

Soup of the Day artisan bread & butter (gfa) ①	5.00
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Mains

Fish & Chips battered haddock, skin-on-fries, garden peas (gfa)	7.50
House Burger British beef burger, gem lettuce, tomato, red onion, Lancashire cheese, house sauce, brioche bun, skin-on-fries (gfa)	8.00
Pork Sausages mashed potatoes, garden peas, gravy (gf)	7.50
Tagliatelle chicken & bacon in a creamy sauce (gf)	7.50

Dessert

Sticky Toffee Pudding vanilla ice cream ①	5.50
Ice Cream (gf) (ve)	1.80 per scoop

We respectfully ask that young people remain seated at their table for the duration of their visit