

## Starters

Soup of the day V\*

Served with home baked bread and whipped butter 5.50

Chicken liver pâté \*

Served with Cumberland sauce and toasted soda bread starter 6.95 main 8.95

Herb crusted cod cheeks DF\*

Served with tartare sauce, green bean, radish and grated cured egg yolk 8.95

Grilled mackerel fillet DF\*

Served with celeriac remoulade, watercress salad, croutons and sweet pickled carrots 7.95

Pulled lamb and parsley fritters

Served with rocket pesto and slow roasted tomatoes 7.50

Boxty pancakes \*

A traditional Irish potato dish found in the northern counties topped with Clonakilty black pudding with crispy streaky bacon and a cream mustard sauce 7.50

Wild mushrooms on toast V\*

Served with soda bread, mushroom purée, truffle oil, pea shoots and parmesan \* 7.50

Goat's cheese souffle V

Twice baked Inglewhite Goat's cheese souffle, beetroot and chicory salad, hazelnut orange and balsamic dressing 7.50

Tempura cauliflower V\*

Served with roast red pepper and baby leaf spinach salad and salsa verde 7.00

## Open Sandwiches

Served with dressed mixed leaf, coleslaw and cucumber pickle on our homemade white or brown bread. Also available on gluten free bread \*

Hot chicken	Goosnargh chicken with Garstang blue cheese and smokey bacon lardons 8.50
Warm goat's cheese V	Served with beetroot carpaccio, rocket and walnut pesto 9.50
Poached salmon	Scottish salmon with a dill mayonnaise and cucumber salad 8.95
Smoked salmon	Served with marinated king prawns served with Bloody Mary mayonnaise 8.95
Ham	Honey and mustard glazed ham served with piccalilli 7.50
Beef	Sirloin of beef cooked medium rare served with horseradish mayonnaise 8.25
Cheese V	Creamy Lancashire served with pickled onion and our house chutney 7.00
Turkey	Goosnargh slow roasted turkey breast served with tomato and apple chutney 7.50

V Vegetarian dishes GF Gluten free \*Gluten free available DF Dairy free

Head Chef Adam Jenyon

\* Parmesan - we use Gran Albiero Italian cheese suitable for vegetarians

Please be advised that due to risk of cross contamination, we cannot be sure that our food is free from all allergens. Please inform our waiting staff of any diners with allergies, intolerances or special requirements.

## Mains

### Fish pie GF

Breda's classic fish pie serves with garden peas with shallot butter 15.00

### Steak pie

Steak, Guinness and chestnut mushroom pie with puff pastry crust and seasonal vegetables 14.50

### Fish and chips \*

Served with mushy peas, tartare sauce and lemon 13.95

### Sausage and mash

Farnsworth sausage with champ potato and seasonal vegetables 14.50

### Pan seared fillet of sea bass GF

Served with dill crushed potatoes, wilted spinach, Atlantic prawns and a lemon cream sauce 18.95

### Steak GF

Pan roasted Bowland 10oz Sirloin 21.50 or 10oz Rump 18.95 served simply with grill garnish, proper chips, watercress with peppercorn sauce or béarnaise relish (This dish is dairy free if taken without sauce or relish)

### Gammon \*

Honey glazed gammon with colcannon potato cake and parsley sauce 15.00

### Chicken GF

Goosnargh chicken breast, hotpot potato served with tender stem broccoli and a red wine jus 15.95

### Market fish of the day 20.00

### Roasted butternut squash V

With caramelised onions, sage and Blacksticks blue tart with watercress salad and aged balsamic 12.95

### Quiche of the day

Delicious light shortcrust pastry case filled with a savoury custard and served with mixed leaf, cucumber pickle and coleslaw 11.50

### Salads

Salad of borlotti bean, quinoa, spinach and herby vinaigrette dressing served with

Grilled halloumi\* V 11.50 Grilled chicken\* 13.50 Griddled prawns\* 13.50 Grilled Seabass\* 13.50

## Sides

Creamy champ potato V GF 3.50

Proper chips triple cooked V 3.50

Posh chips, skinny fries with  
truffle oil and parmesan \* V 3.50

Seasonal greens V 3.50

Carrots with honey and sesame V 3.50

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41 Station Rd, Whalley, Near Clitheroe, Lancashire BB7 9RH Tel. 01254 823446

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## Desserts

Sticky toffee pudding, boozy butterscotch sauce and vanilla ice cream 6.50

Normandy pear tart with an almond mascarpone cream 6.50

Chocolate, caramel pot with peanut praline GF 6.50

Vanilla crème brulee with seasonal fruit compote and shortbread biscuit\* 6.50

Jam roly poly with vanilla anglaise 6.50

Double chocolate brownies served warm with a honey ice cream GF 6.50

Cheese and biscuits V\* 8.50

A selection of local and Irish cheese with biscuits and homemade chutney, grapes and Irish teabrack

Gubbeen Made in Cork is creamy with mushroom and nutty after tones.

Cashel Blue Produced in Tipperary and is a semi-soft and creamy cheese with a light blue taste.

Mrs Kirkham's Tasty Lancashire made in Goosnargh, a buttery, yoghurt flavour with a fluffy, light texture.

Wigmore Made in Berkshire from ewe's milk, a creamy & crumbly cheese with a bloomy natural rind.

## Port

We recommend a glass of port to complement your cheese board, try our Delaforce, 'His Eminence's Choice', 10 Year Old Port, Douro, Portugal 50ml Glass 7.50

## Dessert Wines

These wines cover a wide variety of flavours, aromas and varying degrees of sweetness. As a general rule, a dessert wine should be at least as sweet as the dessert itself and with this in mind, we offer a variety of styles to complement our selection of sweets.

Deen De Bortoli Botrytis Semillon 2011, Australia 37.5cl 75ml Glass 6.00 Bottle 25.00

De Bortoli has a reputation for creating the best Botrytis styles from Australia and this wine is laden with dried apricot, honey and marmalade flavours. Its sweetness is well-balanced by refreshing acidity; rarely do you find such value in a dessert wine.

Quinta da Bacalhoa Moscatel de Setubal 2012, Portugal 75ml Glass 5.00 Bottle 28.00

After a short fermentation, selected wine brandy is added and the fortified wine macerates on skins until the end of the winter (5 to 6 months). It is then aged for a minimum three-year period in small used oak barrels. Light topaze in colour, with intense aromas of Moscatel, orange tree flower, tea and raisins, with a smooth, sweet and fresh palate.

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## Children's Breakfast

Kid's Murphy's Sausage, beans, eggs and toast 6.00

Crumpets with egg and beans V 4.50

Porridge with fruit and honey V 4.00

Toast with jam and butter V 2.00

## Children's Lunch

Fish goujons and chips with mushy peas 6.50

Chicken goujons and chips 6.50

Mini fish pie GF 6.50

Mini sausage and mash 5.50

Penne pasta with a tomato and basil sauce V 5.50

## Children's Desserts

Chocolate fudge brownie with vanilla ice cream GF 5.00

Sticky toffee pudding with vanilla ice cream 5.00

Selection of homemade Ice creams GF

3 scoops 5.25, 2 scoops 3.50

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