

## LUNCH STARTERS

### SOUP OF THE DAY (V\*)

Served with home-made bread and whipped butter 5.50

### CHICKEN CAESAR (\*)

Braised leg, gem, anchovy, bacon with a caesar dressing 7.95

### FISHCAKES

Curried mayonnaise, watercress and apple salad 7.50

### CHICKEN LIVER PARFAIT (\*)

Served with Cumberland sauce and toasted soda bread 6.95

### BEETROOT (V)

Salt baked and pickled, warm goat's cheese bon-bon, chicory, candied walnuts and tangerine 7.50

### IRISH WHISKEY CURED SALMON (GF)

Traditional Irish Boxty pancake, horseradish sour cream 7.95

## LUNCH MAINS

### GOOSNARGH CHICKEN (\*)

Roasted breast, wild mushrooms, garlic Kiev and truffle jus 16.95

### CLASSIC FISH PIE (GF)

Served with buttered green beans 15.00

### QUICHE OF THE DAY (V)

Mixed leaf salad and home-made coleslaw 11.50

### FISH AND CHIPS (\*)

Mushy peas and homemade tartar sauce 13.95

### BEEF BOURGUIGNON (GF)

Slow cooked blade of beef, autumn vegetables and creamed potato 15.95

### PORK TOMAHAWK (GF)

Creamed cabbage and wholegrain mustard sauce 13.50

### SAUSAGE AND MASH

Farnsworth sausages, champ potato, kale and shallot jus 14.50

### FISH OF THE DAY

Served with seasonal greens, lemon butter sauce and buttered new potatoes (market price)

### GNOCCHI (V)

Wild mushrooms, confit shallots, charred leek and parmesan cream 13.95

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

Head Chef - Stephen Moore

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.

## OPEN SANDWICHES

Served with dressed mixed leaf, coleslaw and cucumber pickle on our home-made white or brown bread. Also available on gluten free bread (\*)

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

**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

## LUNCH DESSERTS

RICE PUDDING (GF) Coconut sorbet, lime, caramelised pineapple 6.50

STICKY TOFFEE PUDDING Toffee sauce, clotted cream 5.75

DARK CHOCOLATE AND ORANGE TART Honeycomb, cocoa nib tuille, chantilly cream 7.50

BREAD AND BUTTER PUDDING Vanilla anglaise, cinnamon ice cream 6.50

BAILEYS CHEESECAKE Coffee and chocolate mousse 6.50

SELECTION OF BRITISH AND IRISH CHEESES Home-made crackers, tea brack, chutney and grapes 8.25

*Enjoy with a glass of one of our dessert wines:*

Quinta da Bacalhoa Moscatel de Setubal 2012, Portuguese dessert wine 75ml glass 5.00 Bottle 28.00  
Deen De Bortoli Botrytis Semillon 2011 Australian dessert wine 75ml glass 6.00 Bottle 25.00

*Enjoy with one of our Delaforce Portuguese ports:*

Delaforce Fine Ruby Port, Portugal 50ml glass 4.50 Bottle 35.00  
Delaforce, LBV, DOC Douro, Portugal 50ml glass 4.95 Bottle 39.00  
Delaforce, 'His Eminence's Choice', 10 Year Old Port, Douro, Portugal 50ml glass 7.50 Bottle 49.00

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## CHILDREN'S MENU

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

## 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