

Starters

Homemade Soup of the Day – with Garlic Croutons and Warm Bread. (GFP)(V)	£5.50	Seaside Mushrooms- Field Mushrooms Stuffed with Bacon, Cockles and Laverbread, Topped with Cheese and Roasted. Served with Dressed Baby Leaves. (GFP)	£6.00
Brussels Pate served with Dressed Baby Leaves, Caramelized Onion Chutney and Ciabatta Bread Shards. (GFP)	£5.50	Calamari served with a Garlic Lemon Mayonnaise and Dressed Baby Leaves.	£6.00
Pulled Pork and Black Pudding Bonbons served with dressed Baby Leaves and a Caramelised Apple Salsa.	£6.00	Deep Fried Brie in a Rosemary and Garlic Crumb served with Dressed Baby Leaves and a Caramelized Onion Chutney. (V)	£6.00
Nachos Topped with Mozzarella and Cheddar, Tomato Salsa, Guacamole, Red Drop Peppers and a Chive Sour Cream. (GFP)(V)	£7.00	Moules Mariniere in a Creamy Sauce served with Warm Bread. (GFP)	£6.00
Warm Ciabatta with Olive Oil and Balsamic Vinegar, Hummus, Humitas and Beetroot Dips. (V)(GFP)(VGP)	£6.50	Wild Mushroom and Gruyere Arancini, with Toasted Pine Nuts and Dressed Rocket. (V)(GFP)(VGP)	£5.50

Mains

Slow Cooked Beef and Wye Valley Ale Pie Topped with a herby Shortcrust Lid. Served with Peas and a choice of Chunky Chips, Creamy Mash or Buttered New Potatoes.	£11.25	Pan-fried Seabass Fillet served with Sautéed Potatoes, Roast Cherry Tomatoes, Mange Tout, and a White Wine Garlic Butter. (GFP)	£13.75
Hunters Chicken, a Chargrilled Chicken Breast topped with Homemade Barbeque Sauce, Smoked Streaky Bacon and Cheddar, with Dressed Baby Leaves and Chunky Chips. (GFP)	£11.00	Haddock Fillet in a Local Beer Batter served with Homemade Tartare Sauce, Peas, Chunky Chips and Dressed Baby Leaves. (GFP)	£11.25
Venison Sausage, Bacon and Juniper Cassoulet served with creamy mash and vegetables.	£11.25	Vegetarian Lancashire Hot Pot served with Warm Bread and Peas. (V)(VGP)(GFP)	£10.00
Smokey Aubergine and Bean Chilli with Basmati Rice, Topped with Tortilla Chips, Tomato Salsa, Guacamole and a Chive Sour Cream. (GFP)(VGP)	£10.50	Crepes Stuffed with a Beetroot Ratatouille and topped with a Goat's Cheese Rarebit, served with Balsamic Dressed Rocket and Buttered New Potatoes. (V)	£10.50
Lamb Faggots Served with Rosemary and Garlic Mash, Seasonal Vegetables and a Minted Jus.	£11.75	Hand cut Sirloin Steak served with Buttered Greens and a Choice of Chunky Chips, Creamy Mash or Buttered New Potatoes. (GFP)	£16.00
Homemade Steak Burger Topped with Smoked Streaky Bacon and French Gruyere Cheese.	£12.50	Roast Pork Belly served with Bubble and Squeak Mash, Caramelized apple and a Cider Jus. (GFP)	£13.00
Crispy Buttermilk Chicken Burger.	£10.00	Marmalade Glazed Duck Breast served with Dauphinoise Potatoes, Buttered Mange Tout and an Orange Jus. (GFP)	£17.50
Vegetarian Beef Style Quarter Pounder. (V)(VGP)	£10.25		

All burgers served in a Pretzel Burger Bun with Relish, baby gem and Tomato, with Homemade Coleslaw and Chunky Chips.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.
 All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.
 (V) Vegetarian. (VGP) Vegan possible. (GFP) Gluten free Possible.