

- STARTERS AND LIGHTER DISHES -

- Seasonal soup bread and butter v £4.95  
Half dozen oysters with shallot vinegar and tabasco £9.50  
Braised pork croquettes with smoked cheese dip £5.95  
Spiced mushroom dumplings in lemongrass broth v £6.95  
Veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.50  
Deep fried brie with smoked chilli jam v £4.95  
Devilled crab, salmon and shrimp pate with sea salt croutes £6.45  
Vietnamese beef summer rolls with rice wine dipping sauce £6.50  
Chargrilled asparagus with crispy duck egg and roast baby tomatoes £6.75

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- Moules Mariniere with crusty bread £8.50  
Goosnargh chicken club sandwich, on toasted sour dough with a few fries £8.95  
Smoked salmon, asparagus and Tasty Lancs quiche with garden salad £9.25  
Aromatic tuna, Asian shredded salad with soy and citrus dressing £10.50  
Spicy, garlic and herb chicken salad with yoghurt dressing £9.75  
Steak and melting cheese sandwich with sweet peppers, caramelised onions and a few fries £9.50

- TODAY'S MARKET FISH AND SEAFOOD-

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

*Scallops*      *Langoustines*      *Skate Wing*      *Whole Brill*      *Turbot*

- PIES –

- Haddock, salmon and prawns in parsley sauce, smoked cheese mash top with French peas £12.95  
Peppered steak with baby onions in a suet crust with sticky carrots and crispy potatoes £14.95  
Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and chips £13.95

- MAINS –

- Haddock and chips with mushy peas and tartare sauce £12.50  
Calves liver with crispy shallots, mashed potato, and caramelised onions gravy £17.95  
Potato gnocchi, sun blush tomatoes, squash, roquette and Garstang blue v £10.95  
Venison Haunch, with celeriac gratin, spring cabbage, baby carrots and blackberries £18.50  
Goan monkfish and prawn curry with coconut rice and grilled flat bread £17.50  
Goosnargh chicken, Persian spiced with jewelled rice and rose petal harissa and yoghurt dressing £14.95  
Slow braised lamb shank with parsley mashed potatoes, spinach and rosemary gravy £17.95  
Iman Byaldi; slow roasted aubergine, fragrant spices, roast almonds, citrus cous cous and fattoush salad v £11.95  
Pig on a stick; pork belly, chorizo and pork sausage with crispy rosemary potatoes £14.50
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- 28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips  
(10oz Rump £17.95 12oz Rib-eye £22.50 8oz Fillet £24.95)  
Sauces - pepper £1.95, blue cheese £1.95  
Extras - Onion Rings -£1.95 Garlic and chilli prawns £4.95

- SIDES £2.95 –

Sea salt fries    Proper Chips    Seasonal greens    Green salad

- DESSERTS –

- Sticky toffee pudding with proper custard £5.25  
Praline profiteroles chocolate and caramel sauce £6.50  
Rhubarb parfait with ginger biscotti rhubarb compete £5.95  
Crepes Suzette, buttermilk pancakes flambéed in Cointreau, honey sauce, vanilla ice cream £6.50  
Baked Vanilla Cheesecake with roast peaches and raspberries £6.50  
Apple and pecan pie with custard and ice cream £6.50  
Five Cheese selection, with chutney, grapes and crackers £8.95  
Longridge Dairy ice cream selection £4.95