

(sample menu)

WHILE YOU WAIT

Kalamata Olives v £3.25

Crusty bread with rosemary oil and balsamic v £2.95

Sausage rolls with homemade brown sauce £3.95

Haddock goujons with tartare sauce £4.50

STARTERS AND LIGHTER DISHES

Seasonal soup with bread and butter v £5.25

Deep fried brie with smoked chili jam v £5.50

Deville crab, salmon and shrimp pate with sea salt croutes £6.95

Braised pork croquettes with smoked cheese dip £5.95

Duck and pistachio terrine with celeriac puree and amaretto soaked prunes £7.50

Butternut squash tortellini with brown butter, sage and pine nuts v £5.95

Salt and pepper squid with yuzu and nori mayonnaise £6.50

Half dozen oysters with shallot vinegar and tabasco £9.50

Crispy quail with ginger, garlic and pickled Asian vegetables £8.95

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Grilled haddock with cheese and herb crumb and creamed spinach £9.50

Beetroot souflee with crispy salsify, pear and walnut salad £8.25

Chicken club sandwich on toasted bloomer with bacon, egg mayonnaise and fries £8.95

Steak and melting cheese ciabatta, with sweet peppers, caramelised onions and fries £9.95

Moules Mariniere; Shetland mussels steamed in white wine, garlic and cream with crusty bread £8.95

PLATTER £19.95

Deville crab, salmon and shrimp pate, Haddock goujons with tartare sauce,

Chris Neve's smoked salmon, Mussels with white wine and garlic cream,

Pork croquettes with smoked cheese dip and Sausage rolls

TODAYS MARKET FISH AND SEAFOOD

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

Crab

Mackerel

Red Mullet

Skate

Lobster

Halibut

PIES

Goosnargh chicken, ham hock and leek with puff pastry top seasonal greens and proper chips £13.95

Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £13.25

Game suet pudding, chestnut mashed potato, kale and smoked bacon sauce £12.95

MAINS

- Haddock and chips with mushy peas and tartare sauce £12.95
Goan king prawn curry with coconut rice and grilled flat bread £17.50
Calves liver with pancetta, mashed potato and caramelised onion gravy £17.95
Potato gnocchi with beetroot, wild mushrooms, Garstang blue and rocket v £10.50
Grilled plaice fillet, caper butter sauce roasted artichokes and Chantenay carrots £14.50
Tikka spiced chicken breast with Bombay potatoes, carrot and cumin purée
and onion bhajis £14.95
Imam Byaldi; roasted aubergine, fragrant spices, almonds, citrus cous cous
and fattoush salad v £11.95
Miso glazed pork belly, butternut squash, pork and prawn wontons, pineapple,
sesame and soy sauce £14.95
Venison with truffle mushroom potato, beetroot, honey roasted baby carrots
and juniper sauce £17.95

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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 £23.50 8oz Fillet £24.50
Sauces - Pepper corn £1.95, Blue cheese £1.95
Extras - Onion rings £1.95, Garlic and chilli prawns £4.95

SIDES

£3.50

- Sea salt fries Proper chips Green salad Seasonal greens Roasted carrots

DESSERTS

- Syrup sponge with proper custard £5.50
Crème brulee with assorted macarons £5.95
Dark chocolate fondant, honeycomb and butter toffee ice cream £6.50
Apple, plum and cinnamon crumble with granola topping and custard £5.50
Warm fig and frangipane tart with clotted cream £6.25
Ice cream selection with raspberry coulis and marshmallows £5.25
Three or five cheese selection with chutney, grapes and crackers £6.95 or £8.95
Chocolate and caramel truffles £3.50