

Assheton

ARMS

WHILE YOU WAIT

- Mixed marinated olives VE £3.25
Little sausage rolls with brown sauce £3.95
Crusty bread with rosemary oil and balsamic VE £2.95

STARTERS

- Seasonal soup, bread and butter V £5.25
Haddock goujons with tartare sauce £4.50
Deep fried brie with smoked chilli jam V £5.50
Potted rabbit with cider jelly, apricot and toasted sour dough £6.95
Deville crab, salmon and brown shrimp pate with sea salt croutes £6.95
Lettuce rolls with wok fried chicken, cashews, ginger and green chilli £7.50
Three or six oysters with tabasco and shallot vinegar £5.95/£9.95
Courgette and carrot fritters with slow roast cherry tomatoes, watercress and pesto VE £5.95

SUNDAY ROASTS

Served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy

- Beef Sirloin £16.95
Pork Loin £14.95
Chicken Supreme £13.95

Pigs in blankets £3.50

TODAYS MARKET FISH AND SEAFOOD

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

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|----------------------|-----------------|----------------|
| King scallops £10.50 | Mackerel £7.95 | Octopus £8.95 |
| Skate £16.50 | Monkfish £19.50 | Halibut £22.50 |

Fruit De Mer, or your favourite seasonal seafood, can be pre ordered with 48 hours' notice.

*Please inform us if anyone in your party has a food allergy before ordering.
V – Vegetarian. VE – Vegan. Please ask to see the gluten free menu.*

All our dishes are cooked to order, please be patient during busy periods



MAINS

- Battered haddock and chips with mushy peas and tartare sauce £12.95
Morecambe Bay plaice with mussels, spinach, pink fir potatoes and lemon butter £16.95
Persian chicken with jewelled rice, rose petal harissa, toasted almonds and yoghurt £14.95
Fish pie; haddock, salmon and prawns with smoked cheese mashed potato and French peas £13.95
Goosnargh chicken, ham hock and leek pie with puff pastry, seasonal greens and hand cut chip £14.95
Salt marsh lamb rump with garden pea puree, English asparagus and boulangère potato £17.95
Soft herb potato gnocchi with English asparagus, peas, goats curd and pine nuts V £11.95
Slow roast pork belly with little pork pie, mashed potato, sage and onion sauce £15.50
Malaysian seafood curry with coconut rice and prawn crackers £16.95

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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

- Extras; Pepper Sauce £1.95, Blue Cheese Sauce £1.95, Béarnaise Sauce £1.95
Garlic and chilli prawns £4.95, Onion rings £1.95

SIDES £3.50

- Proper Chips Garden Salad Seasonal Vegetables Sea Salt Fries

DESSERTS

- Syrup sponge pudding with proper custard £5.95
Dark chocolate fondant with honeycomb and salted caramel ice cream £6.50
Lemon meringue cocktail, lemon curd, meringue and shortbread crumb £5.50
Raspberry, ginger and Ribble Gin trifle with Chantilly cream and custard £5.95
Three or five cheese selection, with chutney, grapes and crackers and fruit cake £6.95 or £8.95
Ice cream selection with chocolate sauce and marshmallows £5.50
Chocolate and orange truffles £3.50

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