

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
Courgette and carrot fritters with slow roast cherry tomatoes, watercress and pesto (ve) £5.95
Steamed Shetland mussels, white wine, garlic, cream, and crusty bread £8.95
Three or six oysters with tabasco and shallot vinegar £5.95/£9.95

LUNCH MENU

Monday to Friday 12-3pm

- Steak ciabatta with melting blue cheese and caramelised onions and a few fries £9.95
Smoked haddock Florentine; toasted muffin, baby spinach, poached egg and hollandaise £9.50
Steamed Shetland mussels, white wine, garlic, cream, crusty bread and fries £10.95
Chargrilled smoked salmon with crab, avocado, fennel and apple salad £9.95
Goosnargh chicken club sandwich on toasted bloomer and fries £8.50
Malaysian vegetable curry with coconut rice VE £8.95

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 |

*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.*

****We'll donate £1 everytime you order this dish to Action Against Hunger throughout September and October****

Assheton

ARMS

MAINS

Battered haddock and chips with mushy peas and tartare sauce £12.95

Amritsari cod with Bombay potatoes and green pea chutney £14.95

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

Slow roast pork belly with little pork pie, mashed potato, sage and onion sauce £15.50

Salt marsh lamb rump with garden pea puree and boulangère potato £17.95

Malaysian seafood curry with coconut rice and prawn crackers £16.95

Soft herb potato gnocchi with peas, goats curd and pine nuts (v) £11.95

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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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