

Assheton

ARMS

- WHILE YOU WAIT -

- Mixed marinated olives *(ve)* £3.25
Little sausage rolls with brown sauce £3.95
Crusty bread with butter, rosemary oil and balsamic *(v)* £2.95

- STARTERS -

- Haddock goujons with tartare sauce £4.95
Seasonal soup, with bread and butter *(v)* £5.25
Deep fried brie with smoked chilli jam *(v)* £5.50
Tikka spiced quail with pickled shallot puree and quail leg bhaji £8.50
Deville crab, salmon and brown shrimp pate with sea salt croutes £6.95
Celeriac and tarragon soufflé with wild mushrooms, chicory and parsnip salad *(v)* £7.50
Bang bang vegan chicken salad with crushed cashew nuts and coriander *(ve)* *(n)* £5.95
Steamed Shetland mussels, white wine, garlic, cream, and crusty bread £8.95
Three or six oysters with tabasco and shallot vinegar £6.50/£11.50

- LUNCH MENU -

Served Monday to Saturday 12 - 3pm

- Steak ciabatta with melting blue cheese, caramelised onions and fries £9.95
Grilled haddock with Lancashire cheese crumb, creamed spinach and sea salt fries £10.50
Steamed Shetland mussels, white wine, garlic, cream, crusty bread and fries £10.95
Goosnargh chicken club sandwich on toasted bloomer with fries £8.50
Goan vegetable curry with coconut rice and coriander roti bread *(v)* £8.95

- TODAY'S SPECIALS -

Don't miss our daily specials; the finest catch of the day and most seasonal produce, sometimes just a few portions of each and when it's gone it's gone!
See the chalkboards and ask your server.

- FRUIT DE MER -

from £60 for two to share

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels
(Requires 48 hours notice)

*Please inform us if anyone in your party has a food allergy before ordering.
(v) – Vegetarian. (ve) – Vegan. (n) – Nuts. Please ask to see the gluten free menu.*

- MAINS -

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

Persian chicken with jewelled rice, rose petal harissa, toasted almonds and yoghurt £15.50

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

Beetroot gnocchi with roasted beetroot, wild mushrooms, kale, lemon and thyme dressing (ve) £10.95

Venison haunch with chestnut and artichoke mash, bacon, mushroom and baby onion sauce £18.50

Goan king prawn curry with toasted almonds, coconut rice and coriander roti bread £18.50

Seabass with yellow split pea dahl, prawn pakoras, lime pickle and toasted almonds £16.95

Piggy grill; chargrilled pork fillet, mini pork pie, black pudding fritter with spinach,
apple mash and gravy £16.95

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 £3.95 -

Proper chips Garden salad Seasonal vegetables Sea salt fries

- DESSERTS -

Syrup sponge pudding with proper custard £5.95

Clementine and almond sponge with lemon meringue sorbet £5.95

Chocolate pot with passionfruit jelly centre, caramel and hazelnut crumb £5.50

Cardamom crème brulee with meringue, shortbread and blackberries £5.95

Apple tatin with caramel sauce, ginger sorbet and cinnamon swirl £5.95

Ice cream selection with chocolate sauce and marshmallows £5.50

Chocolate and orange truffles £3.50

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Three or five cheese selection, with chutney, grapes and crackers and fruit cake £6.95 or £8.95

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