STARTERS

Homemade soup of the day

Grilled sourdough, whipped butter Kcal on request £8.50 VE GF Available

Chicken terrine

Scorched plum, chive & garlic emulsion, onion chutney, sourdough tuile 368kcal £8.50

Braised baby leek

Charred shallot & smoked almond pesto, black garlic emulsion, chive oil 589kcal £8.50 VE GF

SIDES

Seasoned skinny fries 421kcal £4.00 VE GF With truffle and Parmesan 611kcal £5.00 GF

Tenderstem broccoli

Lemon, parsley and garlic butter 186kcal £4.00 VE GF

Heritage tomato salad

Fresh micro herbs, basil emulsion

292kcal £7.95 VE GF

Smoked duck timbale

Blood orange gel, blackberries,

crispy potatoes, herb salad

295kcal £10.50

Chargrilled sourdough

and marinated olives

Whipped butter

464kcal £7.50 V

Beer-battered onion rings** 519kcal £4.00 VE

Chunky chips

281kcal £4.00 VE GF

Mixed salad

123kcal £4.00 VE GF

DESSERTS

Selection of ice creams & sorbets

Please ask for today's flavours Kcal on request £6.50 V/VE GF

Sticky toffee pudding

Vanilla ice cream, date purée, orange-soaked golden raisins 869kcal £8.50 V GF

Vanilla crème brûlée

Crushed shortbread, textures of strawberry 884kcal £8.50 V

Chocolate and raspberry tart

Raspberry and sorrel sorbet, homemade biscuit crumb 631kcal £8.50 VE

Lancashire cheeseboard

Lancashire Bomb Cheddar, Kidderton Ash Goats and Blacksticks Blue cheeses. sourdough crackers, celery, grapes, onion chutney 600kcal £10.95 V

LARGE PLATES

Baked pollock fillet

Sautéed cabbage and pancetta, Parisian potatoes, Heron caviar, split chive sauce 1326kcal £17.50 GF

Grilled 10oz ribeye steak

Portobello mushroom, vine tomatoes, chunky chips 859kcal £33.95 GF

Add to your steak:

Peppercorn sauce 173kcal Garlic butter 327kcal Béarnaise sauce 278kcal £2.50 each V GF

Roast chicken supreme

Fondant potato, parsnip purée, charred corn ribs, crispy onions, chicken jus 1048kcal £18.95

Pumpkin & sage tortellini

Butternut squash foam, crispy sage, beurre noisette 792kcal £15.95 VE

Seared rump of Lancashire spring lamb

Potato terrine with salsa verde. charred king oyster mushroom, textures of carrot, lamb jus 759kcal £24.95 GF

Trio of salt-baked beetroot

Pressed pastry crisps, apple chutney, purple potato terrine, potato foam, micro herbs 494kcal £10.95 VE

Classic Caesar salad

Baby gem lettuce, sourdough croutons, Parmesan, anchovies, soft boiled egg, creamy Caesar dressing 653kcal £10.95

Heritage tomato salad

Fresh micro herbs, basil emulsion 485kcal £10.95 VE GF

Superfood garden salad

Crisp baby gem, watercress, cranberries. crunchy seeds, pomegranate, carrot, red onion, mixed peppers, house dressing 300kcal £8.95 VE GF

SOMETHING BIGGER

Add to your salad:

Chargrilled chicken 202kcal GF Jamaican jerk chicken 75kcal GF BBQ pulled mushrooms 233kcal VE GF Vegan feta 152kcal VE GF Burrata 315kcal V GF £4.00 each

Adults need around 2000 kcal a day.

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Burger and grill weights are before cooking. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

^{**}Contains alcohol. V Vegetarian. VE Vegan. GF Gluten free dishes are produced utilising non-gluten containing ingredients.