

Starters

Homemade Soup of the Day v, gf* 6.00
chunky bread and salted butter

Grilled Sardines on Toasted Sourdough gf* 7.00
horseradish crème fraîche and a chilli, tomato, lime and coriander salsa

Duck Liver & Cointreau Pâté gf* 7.50
fig and orange chutney, chicory and toasted brioche

Port of Lancaster Smoked Trio of Fish gf 9.00
chilli and lime mackerel, salmon and trout with pickled cucumber, piccalilli and beetroot cream cheese

Courgette, Carrot & Chickpea Fritter v, ve, gf, df 6.00
tomato provençal sauce, asparagus and balsamic glaze

Bury Black Pudding & Apple Stack gf 6.50
poached duck egg, whole grain mustard cream and pea shoots

Roasted Vegetable Terrine v, ve, gf, df 6.50
tomato pesto and rocket

Main Course Dishes

Pan-Fried Lamb Cutlets gf 27.00
carrot and swede ribbons, fennel croquettes, minted pea purée and a red wine sauce

King Prawn Mousse Stuffed Plaice 28.50
lobster and crab ravioli, tomato concasse and lemon and basil cream

Foodworks Vegan Pie v, ve, gf, df 15.50
topped with sweet potato mash top, spiced red cabbage and mangetout

Chicken, Spinach & Lancashire Cheese Roulade gf 20.00
wrapped in air dried ham, with rosti potato, seasonal baby veg, tomatoes, roasted red pepper and chive sauce

Pan-Roasted Pork Tenderloin gf 19.00
smoked bacon crisp, creamy mashed potatoes, baby leeks, roasted beets, garlic and thyme sauce

Pea & Red Onion Polenta Cakes v, ve, gf, df 14.50
pan fried wild mushrooms, tender stem broccoli, grilled cherry vine tomatoes, warm red pepper purée

Sea Trout Supreme gf 22.00
seasonal green vegetable panache, carrot purée and sweet balsamic

Honey Roasted Duck Breast gf 26.00
griottine cherries, fondant potato, carrots, asparagus, honey and vanilla sauce

8oz Sirloin Steak gf* 28.00
dauphinoise potatoes, flat cap mushroom, onion rings, cherry vine tomatoes, peppercorn sauce

Side Dishes

Sides - £3.50

Triple Cooked Chunky Chips ve, gf*, df
Dauphinoise Potatoes v, gf
Seasonal Vegetables v, gf
Tenderstem Broccoli v, gf
Dressed House Salad v, ve, gf
Onion Rings v, gf*, df, ve

Dessert

Atkinsons of Lancaster Espresso Coffee Crème Brûlée gf 6.50, v
with a shortbread biscuit

Carrot Cake v, ve, df, n7.25
crispy julienne carrot and raspberry sorbet

Foodworks Sticky Toffee Pudding gf, v 7.00
toffee chocolate sauce, honeycomb and vanilla ice cream

Lemon & Lime Cheesecake v 7.00
ginger biscuit base, raspberry purée, clotted cream and fresh mint

Strawberry Mousse v, gf, n 7.00
chocolate dipped strawberry, crushed pistachio and a dark chocolate pencil

A selection of Ice Cream & Sorbets v, df, ve 6.50
Choose three scoops from the following flavours:

Ice Creams - Mint Choc Chip, Blackcurrant & Clotted Cream, Chunky Belgium Chocolate, Strawberry, Vanilla, Salted Caramel.

Sorbets - Raspberry, Orange, Mango ve, v

Cheese Board v, gf* 3 Cheeses 8.00 5 Cheeses 12.00

Choose from:

Creamy Lancashire, Smoked Lancashire, Blacksticks Blue, Wensleydale and Cranberry or Grace's Goat's cheese.

All served with homemade tomato chutney, grapes, celery and biscuits.