



To Start

Crisp Yorkshire pudding with creamed chicken liver pate £5.45 (434 Kcal)

Toasted Beer Bread and soft baked garlic £5.50 (235 Kcal)

Bowl of Gordal, Paesana and Boscaiola olives, pickled onion, pearl peppers and bocconcini mozzarella £5.45 **GFA V** (346 Kcal)

Soup of the day with fresh bread & butter £5.45 **GFA** (374 Kcal)

Smooth pate of chicken livers served with an ale chutney, pickled onions, and toast £7.25 **GFA** (646 Kcal)

Penny's Chipolata sausages glazed in a BBQ sauce, bramley apple puree and sage £6.45 (513 Kcal)

Roasted Carrot, Beetroot and black Pea Hummus served with flatbread, falafel and pickled vegetables £7.75 (566 Kcal)

Slices of air dried ham, watermelon, feta cheese and mint oil £8.25 **GFA** (420 Kcal)

Sandwiches

(all served on white or brown bread)

Fish Finger Butty good old-fashioned fish fingers served on a lightly toasted bread with gem lettuce, tomatoes, tartare sauce and skinny fries £7.50 (833 Kcal)

Breaded Chicken Sandwich chili jam mayonnaise, roasted onion puree and a potato and smoked paprika salad £6.95 **V** (783 Kcal)

Creamy Lancashire Cheese and Pear bound in cream cheese with chive and pickled vegetables £6.50 **GFA** (844 Kcal)

The Reuben corned beef, sauerkraut and gruyere cheese with a reuben dressing, served on toasted rye bread with garlic & parmesan dressed leaves £7.95 (871 Kcal)

GFA - gluten free available **V** - vegetarian

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g fryers, grills ect.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

Main Course

Steak Burger served with an onion and apple marmalade, sauerkraut, Lancashire cheese, dill gherkin mayonnaise, toasted muffin and chips £13.95 (1338 Kcal)

Battered Haddock served with mushy peas, tartare sauce and chips £11.00 **GFA** (878 Kcal)

Slow cooked Lamb Flank served with potato puree, courgette, tapenade flavored sauce, crisp aubergine and green beans £15.95 **GFA** (1000 Kcal)

Char Grilled Gammon Steak topped with a fried egg and pineapple served with chips £14.95 **GFA** (961.5 Kcal)

Bread Crumbed Chicken Schnitzel served with a baked garlic butter and skinny fries £14.95 (980 Kcal)

Grilled cumberland sausage, black pudding and pork belly served with an apple sauce and barbeque beans £14.25 (1453 Kcal)

Char Grilled 8oz Ribeye Steak served with chips, grilled tomato, field mushroom and a cracked black pepper sauce £22.95 **GFA** (1701 Kcal)

Spread Eagle Fish Pie served with buttered garden peas £12.95 **GFA** (604 Kcal)

Chefs Homemade Pie of the Day Served with your choice of either new potato, mashed potato or chips £14.95

Pan fried escalope of salmon served with a creamy mushroom, chive and white wine velouté, spinach and crushed new potatoes £15.95 (532 Kcal)

Spiced Tagine of Cauliflower, chickpea, tomato, pearl couscous and dried fruit
Accompanied by deep fried falafel £11.25 **V** (238 Kcal)

Side Dishes

Seasonal vegetables £3.25 (111 Kcal)

Mixed dressed house salad £3.25

Onion rings £2.95

Potatoes your way: Mashed (258 Kcal) £3.25 Chipped (286 kcal) £3.25 Skinny fries (390 kcal) £3.25 New (339 kcal) £3.25

Peas: Mushy (91 Kcal) £1.50 Buttered garden (161 Kcal) £1.50

Sauces: Pepper sauce (400 Kcal), rich roasted gravy (54 Kcal) £1.95

Great British Sunday Roasts - Available Sunday £14.95

Roast of the Day served with roast and mashed potatoes, fresh seasonal vegetable, Yorkshire pudding & rich roasted gravy

GFA - gluten free available

V - vegetarian

Adults need approximately 2000 kcal per day