

MAIN MENU

Starters & Nibbles

Soup of the Day 7.95
homemade bread & butter (v) (gfo) 485kcal

Chicken Liver Parfait 8.95
pickled baby onions, tomato chutney &
crisp bread (gfo) 784kcal

Chipolatas 8.50
crispy bacon bits, honey & mustard glaze
984kcal

Black Pudding Fritters 8.50
mustard mayonnaise & dressed salad garnish
785kcal

Creamy Garlic Mushrooms 8.50
with blue cheese on toasted sourdough
1030kcal

Goats Cheese & Roasted Beetroot 8.95
candid walnuts, mixed leaf, sticky balsamic
(v) (gfo) 426kcal

Ham Hock & Sultana Terrine 8.95
homemade piccalilli & crisp bread (gfo)
687kcal

Crispy Beef Salad 8.50
Asian slaw, fresh coriander, chillies, lime &
crispy onions 524kcal

King Prawn Cocktail 8.95
lettuce, cucumber, tomato, marie rose
sauce, brown bread & butter (gfo) 693

Beetroot Humus 8.50
with carrot Tapenade and toasted flatbread
589kcal

Seasonal Mains

Wild Boar Sausage & Mash 16.95
buttered greens, caremelised onion gravy & roasted honey glazed carrot 1013kcal

Spread Eagle Creamy Fish Pie 17.95
smoked haddock, salmon, cod, fish veloute, braised leeks, creamed potatoes, grated cheese &
buttered garden peas (gf) 986kcal

Festive Pie 16.95
seasonal vegetables & hand cut sage & onion triple cooked chips 980kcal

Slow Braised Beef 19.00
celeriac mash, red wine jus, bacon & chestnut Brussel sprouts & homemade Yorkshire
pudding 765kcal

Wild Mushroom, Shallot. & Maderia Tart 16.45
roast potatoes & roasted winter vegetables (v) (vgn) 637kcal

Chicken Parmigiana 17.95
breaded chicken, tomato pomodoro sauce, buffalo mozzarella & skinny fries 1260kcal

Beer Battered Haddock 15.95
mushy peas & hand cut seasoned chips (gfo) 897kcal

Steak & Ale Pie 16.95
hand cut chunky chips, gravy & seasonal vegetables 1388kcal

Fish of the Day 21.95
ask a team member for todays fish

From the Grill

12oz Honey & Mustard Gammon Steak(uncooked weight) 19.25
baked pineapple, free range egg, hand cut chunky chips & buttered garden peas (gf)
1075kcal

The Steak Burger 16.95
smoked bacon, Monterey Jack cheese, burger sauce, tomato, baby gem & brioche bun, with
tomato relish & skinny fries 1276kcal

10oz Rump Steak (uncooked weight) 24.00
field mushroom, roasted tomato, hand cut chunky chips (gf) 1046kcal
— Add a sauce - Creamy Peppercorn 459kcal or Blue Cheese Sauce 566kcal - 3.00 —

Sides

Garlic Ciabatta 2.50
— add cheese 75p —

Cauliflower Cheese (v) (gf) 4.50

Hand Battered Onion Rings (v) 4.00

Chip Shop Curry Sauce 2.50

Asian Slaw (v) (gf) 2.25

Dressed House Salad (v) (gf) 4.50

Seasonal Vegetables (v) (gf) 4.50

Truffle & Parmesan Fries 5.00

Hand Cut Chunky Chips 4.50

Skinny Fries 4.50

Sandwich Menu Menu (Served Daily 12-2.30pm)

Posh Fish Finger Sandwich 13.95
white bloomer bread, gem lettuce, tomato
& tartare sauce 1035kcal

Turkey & Stuffing Ciabatta 14.95
cranberry, stuffing, bacon, gravy & roast
potatoes 1047kcal

Steak & Caramelised Onion 14.95
ciabatta roll 1035kcal

Ham & Mustard Mayo 11.95
white bloomer bread 1168kcal

Prawn & Marie Rose 13.95
malted bloomer bread 954kcal

Lancashire Cheese 10.95
apple & ale chutney, on white bloomer
bread 1276kcal

All sandwiches are served with skinny fries, Asian slaw & dressed salad garnish

FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of the team 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 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, etc.) and food preparation areas may be shared and food items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information.

Company reg: 00170679