



STARTER PLATES

A SELECTION OF WARM COMPLIMENTARY BREADS.

RUSTIC LANCASHIRE ONION SOUP, GRUYERE CHEESE GRATIN.	7
MANXS KING SCALLOPS PAN ROASTED, SMOKED CAULIFLOWER, ONION BHAJI, NUTTY BUTTER.	12
CHARRED KILN HOT SMOKED SALMON CAESAR DRESSED LEAVES.	8
HERITAGE TOMATO & BEETROOT WHIPPED GOATS CHEESE, CANDIED WALNUT, SAUCE VEIRGE.	8
SMOOTH DUCK LIVER & PORT PARFAIT FIG CHUTNEY, TOASED BRIOCHE.	7.5

MAIN PLATES

TENDER CIVET OF PORK COLLAR, WHIPPED CREAMED POTATOES, CARAMELISED SILVER ONIONS, RED WINE GRAVY.	16.5
CORNISH DEEP SEA HAKE, GIROLLES, WHITE BAITE, BABY SPINACH, CHICKEN & TARAGGON SAUCE.	17
PENDLE HILL LAMB LOIN CUTLETS, LAMB SWEETBREAD & MUSHROOM PITHIVIER, WILTED SPINACH, MADERIA.	19
GOOSNARGH CORNFED DUCK BREAST, CHARRED CHICKORY, CELERIAC PUREE, CHERRY SAUCE.	18.5
AGED LAKELAND STEAK, GARNISHED, PLAIN / GARLIC BUTTER OR PEPPERCORN SAUCE, HOME-CUT CHIPS	
	10 OZ SIRLOIN 19
	10 OZ RIB-EYE 22
	8 OZ FILLET 26
VEGAN COTTAGE PIE BRAISED PUYLENTIL, ROOT VEGETABLES, WHIPPED POTATO,	14

SIDES

WASHED POTATOES	3
HAND CUT CHUNKY CHIPS	3
DAUPHINOISE POTATOES	3.50

SWEET PLATES

STICKY TOFFEE PUDDING TOFFEE SAUCE, VANILLA ICE CREAM	6
RASPBERRY PANNACOTTA MERINGUE, SABLE BISCUITS	7
CHOUX BUN VANILLA PASTRY CREAM, STRAWBERRY ICE CREAM	7
LANCASHIRE CHEESE BOARD FLATBREAD, GRAPES, CHUTNEY, NICKY NOOK, GARSTANG WHITE SMOKED LANCS, VINTAGE CHEDDAR, ROQUITO	9.5

ALL OUR MAIN COURSES ARE COOKED TO ORDER AND MAY TAKE UPTO 25 MINUTES TO PREPARE AND COOK

PLEASE BE AWARE THAT IS TABLE SERVICE ONLY.
BOTH CASH AND CARD ACCEPTED

PLEASE NOTIFY A MEMBER OF STAFF
ABOUT ANY ALLERGIES OR DIETARY REQUIRMENTS