




JANUARY & FEBRUARY DINNER MENU


Supplements apply on a selection of dishes indicated by 

SERVED DAILY FROM 6PM

APPETISERS

Marinated olives (V) 

A selection of warm breads with olive oil, houmous & sun blush tomatoes (V) 

A selection of warm bread with butter (V) 

STARTERS

White onion and cider soup, cheese and chive scone (RGF) (V)

Smoked haddock and leek croquette, buttered spinach, grain mustard cream

Melon and pink grapefruit, gin and lemon sorbet, elderflower syrup (VG)

Napoleons prawn cocktail, salmon rilette, horseradish crème fraîche (RGF) 

Nduja spiced meatballs, garlic ciabatta, marinara sauce, rocket and parmesan

Tomato and courgette galette with harissa spiced halloumi (V)

MAINS

Pork tenderloin wrapped in pancetta, boulangère potatoes, mini Yorkshire pudding, roasted carrot puree (RGF)

Pan roasted chicken breast, parsnip bubble and squeak, green peppercorn sauce, honey glazed apples (GF)

Chargrilled sirloin steak, potato puree, brisket and caramelised onion fritter, ale and thyme jus

Indian spiced lamb shank, peshwari rice, cauliflower curry, chilli, coriander and lime puree (GF)

Grilled sea bass, sweetcorn and crab risotto cake, coconut and chilli broth (RGF)

Roasted butternut squash and spinach strudel with smoked cheddar, tomato sauce (V)

Lancashire vegetable hotpot, pearl barley, caramelised onion gravy, pickled red cabbage (VG)

All mains served with a selection of vegetables




GRILLS

8oz Sirloin steak

Chicken breast

10oz Ribeye steak 

Fillet of sea bass

8oz Fillet steak 

All grills served with triple cooked chips, slowly roasted tomato and flat cap mushroom (RGF)

We recommend the following sauces to complement your grill:

Peppercorn (GF) 

Diane (GF) 

Cream & Prawn (GF) 

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta, jack cheese, lettuce and tomato


Served with sweet potato fries, onion rings, dill pickle and relish

Double vegan burger, layered with cheese, baconnaise, relish, lettuce and tomato (VG)

Served with Hasselback potatoes, coleslaw and dill pickle

SIDES

Triple cooked chips 

Dressed herb salad (V)(GF) 

Homemade onion rings 

Buttered mashed potato (V)(GF) 


DESSERTS

Lemon curd cheesecake, pistachio meringue, red berry compote (V)

Steamed chocolate pudding, Baileys crème anglaise, vanilla ice cream (V)

Blueberry Bakewell tart, white chocolate sauce, clotted cream (V)

A selection of ice creams and sorbets (V)(RGF)

A selection of cheese with celery, fruit chutney and biscuits (RGF) 

Gluten free and vegan desserts available upon request

DINE IN STYLE


DRINK*

+


3 COURSES*

+


£5 BET*

SUN - THURS
£26

FRI & SAT
£32

SUN - THURS **FRI & SAT**
2 COURSES £18.50 3 COURSES £20.50 2 COURSES £24.50 3 COURSES £26.50

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(V) vegetarian (VG) vegan (GF) gluten free

(RGF) Request gluten free alternative

(RVG) Request vegan alternative

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.

* Terms and conditions apply