

## **Appetizers**

<b>Soup of the Day</b>	<b>5</b>
Artisan bread, English butter (v)	
<b>Greek Tomato Salad</b>	<b>6</b>
Feta cheese & oregano (v)	
<b>Caesar Salad</b>	<b>7</b>
Grilled free-range chicken breast	
<b>Lyonnaise Salad</b>	<b>7</b>
Bacon, poached free-range egg & croutons	
<b>Raw Seasonal Vegetable Salad</b>	<b>6</b>
House dressing (ve)	
<b>Toasted Lancashire Goat's Cheese</b>	<b>6</b>
Artisan bread, roasted cherry tomato (v)	
<b>Mushroom on Toast</b>	<b>6</b>
Cooked with double cream (v)	
<b>Smoked Salmon</b>	<b>8.5</b>
Artisan bread, classic condiments	

## **Sandwiches & Wraps**

<b>Tomato, Mozzarella, Pesto (v)</b>	<b>6</b>
<b>Classic BLT</b>	<b>6</b>
<b>Cajun Chicken</b>	<b>7</b>
<b>Smoked Salmon &amp; Cream Cheese</b>	<b>7</b>
<b>Halloumi &amp; Mushroom (v)</b>	<b>7</b>
Add chunky chips or fries	<b>3</b>

## **Main Courses**

<b>Fish of the Day</b>	<b>15</b>
Mashed potato, creamy shallot & cider vinegar sauce & seasonal vegetables	
<b>Fish &amp; Chips</b>	<b>12</b>
Fresh fish filet in beer batter, chips, mushy peas & tartar sauce	
<b>Bangers &amp; Mash</b>	<b>10</b>
Choice of pork or vegetarian sausages, onion gravy	
<b>Cottage Pie</b>	<b>10</b>
Hearty classic of beef mince topped with mashed potato	

Our dishes are prepared in a multi-function kitchen environment – if you suffer from any allergies please speak to a member of staff who will be happy to advise you.  
While every care is taken fish dishes may contain bones and game dishes may contain shot.

<b>Braised Lamb Shank</b>	<b>15</b>
Mashed potato, natural jus & seasonal vegetables	
<b>Pancetta Carbonara</b>	<b>10</b>
Italian pancetta, mascarpone sauce, pecorino cheese	
<b>Pasta with Meatballs</b>	<b>10</b>
Pork meatballs, roasted tomato sauce	
<b>Funghi Pasta</b>	<b>10</b>
Cooked with double cream	
<b>Smoked Salmon Risotto</b>	<b>12</b>
Creamy Arborio rice with smoked salmon and sweet peas	
<b>Char-grilled Marinated Halloumi</b>	<b>12</b>
Roasted Mediterranean vegetables, Jasmine rice, smoked tomato fondue (v)	
<b>South African Chickpea Bobotie Curry</b>	<b>12</b>
Jasmine rice, roasted vegetables (ve)	

### **From the Grill**

All our meats are locally sourced from Taylor's Farm, served with seasonal vegetables and your choice of hand-cut chips or shoestring fries.

<b>Free-Range Chicken Breast</b>	<b>15</b>
Butter roasted	
<b>Cowboy Steak for Two ~ 35oz</b>	<b>50</b>
Rib aged on the bone	
<b>Sirloin Steak ~ 8oz</b>	<b>20</b>
Tender and lean	
<b>Ribeye ~ 8oz</b>	<b>20</b>
Aged on the bone	
<b>Flat Iron Steak ~ 8oz</b>	<b>15</b>
Tender and lean	
Add sauce: Black Peppercorn – Diane – Blue Cheese – Garlic Butter	<b>3</b>

### **Burgers**

<b>Beef Burger</b>	<b>Single 10; Double 13</b>
100% mince beef, brioche bun, lettuce, tomato & red onion, chips or fries	
<b>Chicken Burger</b>	<b>Single 10; Double 13</b>
100% mince free-range chicken breast, brioche bun, lettuce, tomato & red onion, chips or fries	
<b>Veggie Burger</b>	<b>10</b>
Bean & beetroot patty, brioche bun, lettuce, tomato & red onion, chips or fries (v)	

**v – vegetarian      ve – vegan**

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## **Desserts**

<b>Cheesecake of the Day</b> White chocolate ice cream	<b>6</b>
<b>Apple Crumble</b> Vanilla ice cream or custard	<b>6</b>
<b>Chocolate Brownie</b> White chocolate ice cream	<b>6</b>
<b>Sticky Toffee Pudding</b> Vanilla ice cream	<b>6</b>
<b>Cheese Board</b> A selection of local cheeses, artisan crackers & chutney	<b>9</b>