

Appetizers

Soup of the Day	5
Artisan bread, English butter (v)	
Greek Tomato Salad	7
Feta cheese & oregano (v)	
Caesar Salad	8
Grilled free-range chicken breast	
Lyonnaise Salad	8
Bacon, poached free-range egg & croutons	
Raw Seasonal Vegetable Salad	7
House dressing (ve)	
Toasted Lancashire Goat's Cheese	8
Artisan bread, roasted cherry tomato (v)	
Mushroom on Toast	7
Cooked with double cream (v)	
Chicken Liver Pate	8
Artisan bread, onion chutney	
Smoked Salmon	9
Artisan bread, classic condiments	

Sandwiches & Wraps

Tomato, Mozzarella, Pesto (v)	7
Classic BLT	7
Cajun Chicken	8
Smoked Salmon & Cream Cheese	8
Halloumi & Mushroom (v)	8
Add chunky chips or fries	3.5

Main Courses

Fish of the Day	19
Mashed potato, creamy shallot & cider vinegar sauce & seasonal vegetables	
Fish & Chips	14
Fresh fish filet in beer batter, chips, mushy peas & tartar sauce	
Bangers & Mash	12
Choice of pork or vegetarian sausages, onion gravy	

A discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
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.

Braised Lamb Shank	19
Mashed potato, natural jus & seasonal vegetables	
Pancetta Carbonara	12
Italian pancetta, mascarpone sauce, pecorino cheese	
Funghi Pasta	12
Cooked with double cream	
Smoked Salmon Risotto	15
Creamy Arborio rice with smoked salmon and sweet peas	
Char-grilled Marinated Halloumi	14
Roasted Mediterranean vegetables, Jasmine rice, smoked tomato fondue (v)	
South African Chickpea Bobotie Curry	14
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.

Free-Range Chicken Breast	16
Butter roasted	
Cowboy Steak for Two ~ 35oz	60
Rib aged on the bone	
Sirloin Steak ~ 8oz	23
Tender and lean	
Ribeye ~ 8oz	23
Aged on the bone	
Flat Iron Steak ~ 8oz	20
Tender and lean	
Add sauce: Black Peppercorn – Diane – Blue Cheese – Garlic Butter	3

Burgers

Beef Burger	Single 10; Double 13
100% mince beef, brioche bun, lettuce, tomato & red onion	
Chicken Burger	Single 10; Double 13
100% mince free-range chicken breast, brioche bun, lettuce, tomato & red onion	
Veggie Burger	10
Bean & beetroot patty, brioche bun, lettuce, tomato & red onion(v)	
Add chunky chips or fries	3.5
v – vegetarian	ve – vegan

A discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
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.

Desserts

Cheesecake of the Day Served with berry compote	7
Apple Crumble Mrs Dowsons ice cream or custard	7
Chocolate Brownie Mrs Dowsons ice cream	7
Sticky Toffee Pudding Mrs Dowsons ice cream	7
Mrs Dowsons Ice Cream or Sorbet A selection of 3 scoops	7
Cheese Board A selection of local cheeses, artisan crackers & chutney	12