

(sample menu)

### **WHILE YOU WAIT**

Marinated Olives v £3.25

Haddock goujons with tartare sauce £3.75

Cheese fritters with tomato relish v £2.95

Crusty bread with olive oil and balsamic v £2.95

### **STARTERS**

Seasonal soup with bread and butter v £5.25

Deep fried brie with smoked chilli jam v £4.95

Braised pork croquettes with smoked cheese dip £5.95

Crispy soft shell crab with Asian salad, soy and chilli £6.95

Devilled crab, salmon and shrimp pate with sea salt croutes £6.95

Seared pigeon breast with wild mushroom and truffle risotto £6.50

Moules mariniere; steamed mussels with garlic and cream sauce, crusty bread £8.50

Devilled veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.95

Half dozen oysters with lemon, shallot vinegar and tabasco sauce £9.50

### **PLATTER £19.95**

Devilled crab, salmon and shrimp pate, Haddock goujons with tartare sauce,

Chris Neve's smoked salmon, Mussels with white wine and garlic cream,

Pork croquettes with smoked cheese dip, Salad and crusty bread

### **TODAYS MARKET FISH AND SEAFOOD**

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

*Queenies*

*Mackerel*

*Red Mullet*

*Skate Wing*

*Lobster*

*Halibut*

### **PIES**

Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and chips £13.95

Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato  
and French peas £13.25

Lancashire cheese and onion with proper chips and seasonal greens v £12.50

## **MAINS**

- Haddock and chips with mushy peas and tartare sauce £12.95  
Goan king prawn curry with coconut rice and grilled flat bread £17.50  
Potato gnocchi, jerusalem artichokes, beetroot, crispy kale and Garstang blue v £10.95  
Minted lamb burger with smoked cheddar, caramelised onions, minted yoghurt,  
rocket and sea salt fries £12.50  
Imam Byaldi; roasted aubergine, fragrant spices, roast almonds, lemon cous cous  
and fattoush salad v £11.95  
Plaice fillet with buttered new potatoes, caper butter and seasonal vegetables £15.50  
Persian spiced Goosnargh chicken with jewelled rice, rose petal harissa  
and yoghurt dressing £14.95  
Goosnargh duck breast, crispy potatoes, savoy cabbage, pancetta and orange sauce £17.50  
Venison with truffle mushroom potato, salsify, honey roasted baby carrots  
and juniper sauce £17.95

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes  
and proper chips

10oz Rump £17.50 12oz Rib-eye £23.50 8oz Fillet £24.50

Sauces - Pepper corn £1.95, Blue cheese £1.95

Extras - Garlic and chilli prawns £4.95

## **SIDES**

£3.50

Sea salt fries   Proper chips   Seasonal greens   Onion rings   Green salad

## **DESSERTS**

- Syrup sponge with proper custard £5.50  
Chocolate fondant with honey comb and salted caramel ice cream £6.50  
Pear and frangipane tart with clotted cream £5.95  
Apple, plum and cinnamon crumble with granola topping and custard £5.50  
Sticky toffee pudding with butterscotch sauce and cream Chantilly £5.95  
Ice cream selection, with chocolate cannelloni and raspberry sauce £5.25  
Three or five cheese selection, with chutney, grapes and crackers £6.95 or £8.95  
Chocolate, caramel truffles and vanilla fudge £3.95