

FARMERS ARMS

WHILE YOU WAIT

Marinated olives (v) £3.25

Chipolatas with mustard mayo £3.50

Chargrilled pitta with hummus (ve) £4.95

Pebby's bread with whipped salted butter (v) £3.95

Sharing platter of olives, chipolatas and mustard mayo, pitta with hummus and oils £9.95

STARTERS

Haddock goujons with tartare sauce £5.50

Seasonal soup with bread and butter (v) £5.25

Three or six oysters with tabasco and shallot vinegar £5.95/£9.95

Wild mushroom, tofu and sesame toast with citrus soy dip (ve) £5.95

Swordfish lettuce rolls, wok fried with cashew nuts, ginger and green chilli (n) £8.50

Steamed shetland mussels with white wine, garlic, cream and pebby's bread £8.95

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

Deep fried brie with smoked chilli jam and watercress (v) £5.50

Jerk spiced ribs with pineapple salsa £8.25

LUNCH MENU

Served Monday to Saturday 12 - 5pm

Smoked salmon omelette with sea salt fries and salad £8.50

Free range pork sausages, mashed potato, onion rings and red wine gravy £9.95

Grilled haddock with lancashire cheese crumb and creamed spinach £9.95

Pork and prawn singapore noodles, coriander and crispy shallots (n) £9.50

Fillet steak and onion ciabatta with blue cheese and sea salt fries £9.50

Steamed shetland mussels, white wine, garlic, cream and fries £10.95

Lancashire cheese and onion pie with chips and greens (v) £10.50

*Please inform us if anyone in your party has a food allergy before ordering.
(v) – Vegetarian. (ve) – Vegan. (n) – Nuts. Please ask to see the gluten free menu.*

TODAYS SPECIALS

Don't miss our daily specials; the finest catch of the day and most seasonal produce, sometimes just a few portions of each and when it's gone it's gone!
See the chalkboards and ask your server.

LOBSTER & FRIENDS £69.95 *for two to share*
(Served last Friday of the month by pre order)

Lobster, crab, squid, mussels, fries, salad, bread and bottle of prosecco

MAINS

Smoked haddock chowder with southern fried hen's egg £15.95

Battered haddock and hand cut chips with mushy peas and tartare sauce £12.95

Goosnargh chicken bourguignon with pancetta, mushrooms, kale and truffle mash £14.95

Double lamb cutlet with braised shoulder, dauphinoise potato and cumberland gravy £18.95

Fish pie; haddock, salmon and prawns in parsley sauce, smoked cheese mash and peas £13.95

Steak burger with bacon, gouda cheese and onions, sesame brioche bun, fries and pickle £14.50

Pot pie; goosnargh chicken, ham hock and leek pie, green beans and hand cut chips £14.95

Crispy katsu tofu, peanut curry sauce, shredded veggies, coconut rice *(ve) (n)* £12.50

Sri lankan curry with tiger prawns, monkfish and sea bass, coriander roti bread,
sambal and steamed rice £18.50

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28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

12oz Rib-eye £23.50 8oz Fillet £24.95

Extras; Pepper sauce £1.95, Blue cheese sauce, £1.95 Onion rings £1.95, Garlic and chilli prawns £4.95

SIDES £3.95

Hand cut chips Parmesan and truffle fries Creamed spinach Seasonal vegetables Mac and cheese

DESSERTS

Chocolate and caramel truffles £3.50

Steamed syrup sponge with proper custard £5.95

Vanilla panna cotta with rhubarb and ginger compote, ginger nut crumb £6.50

Warm cherry bakewell tart with vanilla ice cream and walnut caramel £5.95

Dark chocolate fondant with honeycomb and salted caramel ice cream £6.50

Ice cream selection, with chocolate cannelloni and strawberry sauce £5.50

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Three or five cheese selection, with chutney, grapes and crackers £6.95 or £8.95

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