

LUNCH MENU

APPETISERS

FRESHLY BAKED GARLIC AND MOZZARELLA LOAF glazed mozzarella & chilli jam	6
BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS white balsamic (V, GF)	8
CREAM CHEESE STUFFED BABY RED PEPPERS (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic oil & houmous (VN)	7

SANDWICHES & WRAPS

STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	14
CRAB & AVOCADO SALAD with chilli & tomato mayo on a toasted bagel	12
SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, shredded gem on a toasted tortilla wrap	12
BATTERED HADDOCK TACO freshly battered with shredded gem & tartare sauce on a soft white taco	12
CROQUE MONSIEUR brown sugar baked ham & mature Lancashire cheddar on toasted thick bloomer loaf with sun blushed tomato chutney	12
CRISPY CAULIFLOWER WRAP curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN)	10
TOMATO & SWEET POTATO SOUP coconut & lime crème fraîche, milk bread roll (V, VN*, GF*)	8

ADD SOUP OR FRIES TO ANY SANDWICH 3.5

LIGHT BITES

HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
CRISPY BEEF gochujang glaze, miso dressing, Asian pear slaw (GF)	10
MANGO & CHILLI GLAZED CRISPY CHICKEN THIGH grilled bok choy & sesame dressing (GF)	10
BLACK GARLIC GLAZED KING OYSTER MUSHROOMS grilled bok choy & sesame dressing (VN, GF)	10
SCORCHED HERITAGE TOMATO & MOZZARELLA FLAT BREAD pesto & balsamic (V)	8
SALTED WATERMELON, CUCUMBER, BARREL AGED FETA PINE KERNEL & GREEN OLIVE SALAD mint, oregano & balsamic dressing (VN, GF)	8
CRISPY FRIED SQUID chilli & tomato mayo, scorched lime (GF)	8
GARLIC, LEMON & CHIPOTLE CHILLI PRAWNS grilled focaccia, saffron & lemon aioli (GF*)	12
POKE BOWL, SOY & SESAME MARINATED SALMON rice, cucumber, pineapple, edamame & pickled radish (GF)	10

SALADS

GRILLED CHICKEN BREAST, HERITAGE TOMATO & GOATS CHEESE SALAD red onion, gem lettuce & white balsamic dressing (GF)	16
DUKKAH SPICED NEW POTATO & HALLOUMI SALAD stem broccoli, smoked almonds, crispy chickpeas, gem lettuce & shallot dressing. (V, VN*, GF)	16

MAINS

FRESHLY BATTERED HADDOCK FILLET thick cut chips, buttered crushed peas, tartare sauce & scorched lemon (GF)	18
PAD THAI NOODLES stir fried peppers, sugar snaps & baby corn, sesame dressing & crispy noodles with either of the following (GF)	18
GOCHUJANG CRISPY BEEF (GF)	18
CRISPY COD FILLET (GF)	18
CRISPY KING OYSTER MUSHROOMS (GF, V)	17
SEARED SEABASS NIÇOISE crispy Parmentier potatoes, herb oil, roasted heritage tomatoes, fine beans, quails egg & black olive & shallot dressing (GF)	19
PASTA RIGATONI Toulouse sausage, cherry tomatoes, broad beans, white wine butter sauce, gremolata, pecorino	18
PROVENÇALE VEGETABLE PUFF PASTRY PIE hand cut chips, stem broccoli, tomato & white wine jus (V, VN*)	18

GRILL & BURGERS

7OZ BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries (GF)	19
8OZ PREMIUM RUMP STEAK confit plum tomato, dressed watercress & fries (GF)	24
8OZ SIRLOIN STEAK confit plum tomato, dressed watercress & fries (GF)	28
8OZ FILLET STEAK confit plum tomato, dressed watercress & fries (GF)	32
GRILLED LAMB CHOPS (option of pink or well done) confit plum tomato, dressed watercress & fries (GF)	26

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4
BATTERED ONION RINGS (GF, VN)	4
HERITAGE TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	4
GARLIC & ROSEMARY TOASTED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED PORK CHIPOLATAS	7

DESSERT

BLUEBERRY PANNA COTTA poached rhubarb & white chocolate	8
CHOCOLATE DELICE salted caramel and honeycomb ice cream (V)	8
STRAWBERRY & WHITE CHOCOLATE CHEESECAKE macaron, ice cream & ginger crumb	8
WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream (VN*, GF*)	8
SHARING TRIO OF BRITISH CHEESES chutney, fruit toasts, crackers, & grapes (V, GF*)	16

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*)
Vegan Available. Full allergen information is available on request. Please be aware
that all our dishes are prepared in kitchens where nut and gluten are present. Menu
descriptions do not always display all ingredients, as well as other allergens, therefore
we cannot guarantee that any food is completely free from traces of allergens. Please
ask a member of staff before ordering. All prices include VAT.