



LUNCH MENU

APPETISERS

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

SANDWICHES & WRAPS

STEAK FRITES SANDWICH	14
grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	
CRAB & AVOCADO SALAD	13
with chilli & tomato mayo on a toasted bagel	
SALT & PEPPER CHICKEN WRAP	12
crispy salt & pepper chicken breast, shredded gem on a toasted tortilla wrap	
BATTERED HADDOCK TACO	12
freshly battered with shredded gem & tartare sauce on a soft white taco	
CROQUE MONSIEUR	12
brown sugar baked ham & mature Lancashire cheddar on toasted thick bloomer loaf with sweet chilli & tomato relish on the side	
CRISPY CAULIFLOWER WRAP	10
curried mayonnaise, mango chutney & lettuce on a toasted tortilla wrap (VN)	
TOMATO & SWEET POTATO SOUP	8
coconut & lime crème fraîche, milk bread roll (V, VN*, GF*)	
ADD SOUP OR FRIES TO ANY SANDWICH	3.5

LIGHT BITES

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

SALADS

GRILLED CHICKEN BREAST, HERITAGE TOMATO & GOATS CHEESE SALAD	16
red onion, gem lettuce & white balsamic dressing (GF)	
HALLOUMI, HERITAGE TOMATO & WATERMELON SALAD	16
gem lettuce, dukkah spiced pine kernel, cucumber & gordal olives with white balsamic dressing (V, VN*, GF)	

MAINS

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

GRILL & BURGERS

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

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

DESSERT

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

(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.