

# STARTERS

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## SOUP OF THE DAY

Served with warm Lancashire Bread House bloomer. (V, VE, GF option available)

## BLACK PUDDING & HAGGIS

Grilled black pudding, haggis potato cake and a soft poached egg served with a wholegrain mustard and brandy cream sauce.

## TRIO OF MELON

Honeydew and cantaloupe melon topped with watermelon granita, orange syrup and candied lime (V, VE, GF)

## THAI SALMON FISHCAKE

Breadcrumbs and deep fried until golden, served on a bed of sautéed julienne vegetables finished with a sweet chilli, ginger and garlic glaze.

## LAMB KOFTA

Marinated lamb skewers served with a beetroot and apple mayonnaise, baby gem lettuce and warm pitta bread. (GF alternative available)

## STILTON MUSHROOMS

Sautéed button mushrooms in garlic and herb butter, topped with toasted ciabatta croute with glazed stilton rarebit. (V) (VE, GF alternative available)

# MAINS

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## SATAY CHICKEN CURRY

Crispy chicken fillets topped with homemade satay sauce, roasted peanuts and fresh chillies, served on a bed of basmati rice.

## BRAISED PORK BELLY

Cider braised pork belly served with potato rosti, tender stem broccoli, pea purée and calvados and apple jus. (GF alternative available)

## PAN SEARED SEABASS

Pan seared seabass fillets served on a bed of lemon and herb couscous, with roasted vegetables and a red pepper pesto dressing.

## SALMON FILLET

Roasted salmon fillet served with crushed new potatoes, finished with a sun blushed tomato and spinach cream sauce and buttered greens.  
(GF alternative available)

## CURRIED CAULIFLOWER

Lightly spiced tempura cauliflower florets, Bombay potatoes, mildly spiced curry sauce, served with mini onion bhajis and a coriander dressing.  
(V) (VE, GF alternative available)

## BEEF BOURGUIGNON

Slow braised beef with onions and mushrooms in a rich red wine gravy served with mashed potatoes and green beans. (GF alternative available)

## STEAK & FRIES

6oz Sirloin steak served medium with dressed salad and fries.  
(GF option available) £1.50 supplement

Add a pan of chef's homemade sauce for just £3.95

Creamy Peppercorn | Diane | Port & Lancashire Blue Cheese | Wholegrain Mustard & Brandy.

# SIDES - £3.95 EACH

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Beer battered onion rings

Parmesan & truffle fries

Shoe-string fries

Garlic mushrooms & spinach

Dauphinoise potatoes

Hand cut chips

Sweet potato fries

Sautéed greens

Please speak to a member of our team if you have a food allergy or intolerance.

In some cases, dishes can be modified to accommodate dietary requirements. Food allergens in some of our dishes include Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Seafood.

V= vegetarian VE = Vegan GF= Gluten Free



**2 Courses £25**

Served Monday to Thursday 12-8.30pm

& Friday 12-7pm