

STARTERS

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

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

Beer battered onion rings

Dauphinoise potatoes

Parmesan & truffle fries

Hand cut chips

Shoe-string fries

Sweet potato fries

Garlic mushrooms & spinach

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