



**2 Courses £25**

Served Monday to Thursday 12-8.30pm

& Friday 12-7pm

## STARTERS

---

### SOUP OF THE DAY

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

### BLACK PUDDING & BACON STACK

Grilled black pudding and bacon served with crushed new potatoes and a wholegrain mustard and brandy cream sauce.

### GARLIC MUSHROOMS

Sautéed button mushrooms in a white wine and garlic cream sauce, finished with spring onions, spinach and chives. Served on toasted white bloomer.

(V, VE, GF option available)

### TRIO MELON

Trio of melon served with apple and blackberry compote, fresh fruits and fruit coulis. (GF, V & VE)

### SMOKED MACKEREL FILLET

Warm smoked mackerel fillet served with a celeriac remoulade, pickled shallots and a pea and chive emulsion. (GF)

### SATAY CHICKEN SKEWERS

Marinated chicken satay skewers, served with mixed leaves and a sweet chilli and peanut dip.

### SWEET POTATO & SESAME FALAFEL

Sweet potato, vegetable and chickpea fritters dusted in sesame seeds and deep fried until golden. Served with baby gem lettuce, pickled shallots and roasted Cajun spiced chickpeas. (VE & GF)

## MAINS

---

### MOZZARELLA CHICKEN

Butterflied chicken breast topped with Napoli sauce and glazed mozzarella cheese, served with sautéed new potatoes and green beans. (GF)

### SMOKED HADDOCK FISHCAKE & FRIES

Smoked haddock and leek fishcake coated in golden bread crumbs and served with dressed leaves, a lemon and dill butter sauce, soft poached egg and fries.

### BUTTER CHICKEN

Strips of chicken breast bound in a mild butter curry sauce, topped with toasted flaked almonds. Served with a timbale of rice, popadom and mango chutney.

### LAMB SHOULDER

Slow braised lamb shoulder served with creamy mashed potatoes, sautéed cabbage and bacon, pulled lamb, pea and mint fritter and redcurrant jus. (GF option available)

### SALMON FILLET

Roasted salmon fillet served with chive crushed potatoes, creamed leeks and bacon, topped with crispy leeks. (GF)

### ROOT VEGETABLE & RED LENTIL HOT POT

Roasted butternut squash, sweet potato and carrots bound with red lentils in a vegetable and herb gravy topped with sliced new potatoes. Served with pickled red cabbage, crusty bread and red wine gravy. (V, VE & 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

Parmesan & truffle fries

Shoe-string fries

Garlic mushrooms & spinach

Broccoli & cauliflower cheese - £4.95

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 as many of our menu items can be adapted to accommodate specific dietary requirements.

Food allergens in some of dishes include:

Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide and Seefood.