

STARTERS

SOUP OF THE DAY

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

BAKED CAMEMBERT

Baked Camembert topped with a spiced red onion and port chutney, honey roasted walnuts and warm ciabatta. (V) (GF option available)

STICKY TERIYAKI GLAZED BEEF

Strips of Sirloin of beef coated in a sticky teriyaki glaze with toasted sesame seeds and julienne of vegetables served with prawn crackers.

BAKED FIELD MUSHROOM

Baked field mushroom topped with a garlic and herb cream cheese and parmesan crumb served on mixed leaves. (V) (GF & VE option available)

SMOKED MACKEREL FILLET

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

BLACK PUDDING & BACON BON BONS

Black pudding and bacon bon bons bread crumbed and deep fried until golden, served with Dijon mustard mayonnaise and a honey mustard dressing.

SEAFOOD PÂTÉ

Salmon and prawn pâté topped with dill butter served with toasted bloomer. (GF option available)

DUO OF MELON

Duo of seasonal melon served with fresh fruits, raspberry coulis and peach compote. (VE, GF)

MAINS

GINGER & SPRING ONION CHICKEN STIR FRY

Ginger glazed chicken breast served on a bed of egg noodles, tossed with caramelised ginger, carrot ribbons and water chestnuts, finished with a sticky garlic and ginger glaze and spring onions. (GF option available)

PORK LOIN STEAK

Grilled pork loin steak, served with mashed potatoes, sautéed greens and a wholegrain mustard and brandy cream sauce. (GF option available)

CHICKEN CAESER SALAD

Crispy bacon lardons, herb croutons and baby gem lettuce tossed with homemade Caesar dressing, topped with a warm chargrilled chicken breast, finished with parmesan shavings. (GF option available)

STUFFED PEPPER

Roasted red pepper stuffed with lemon and herb cous cous topped with crumbled feta cheese and toasted pinenuts, served on rich Napoli sauce with a toasted pinenut and rocket salad, finished with basil pesto. (V) (VE option available)

PAN SEARED SEABASS

Seabass fillet topped with toasted sesame seeds on a bed of coriander rice and roasted pak choi, finished with a sweet chilli, garlic and soy dressing, served with crispy prawn & spring onion wontons.

BAKED COD LOIN

Baked cod loin served with a Lancashire cheese and spring onion potato croquette, sautéed leeks and a white wine butter sauce.

STEAK & FRIES

6oz Sirloin steak served pink 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

Beer battered onion rings £3.95

Parmesan & truffle fries £3.95

Shoe-string fries £3.95

Garlic mushrooms & spinach £4.95

Dauphinoise potatoes £3.95

Hand cut chips £3.95

Sweet potato fries £3.95

Sautéed greens £4.95

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 Seafood.