



MENU

Two course £28
Three course £35

STARTERS

CREAM OF LEEK & POTATO SOUP

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

TRIO OF MELON

Honeydew, cantaloupe and watermelon served with fresh fruits, orange sorbet and passion fruit syrup. (V, VE GF)

BLACK PUDDING STACK

Grilled black pudding, crisp bacon, crushed new potatoes finished with a wholegrain mustard and Marsala wine cream sauce.

SMOKED MACKEREL FILLET

Served warm with a beetroot, apple and potato salad with a chive mayonnaise. (GF)

CHICKEN LIVER PÂTÉ

Served with homemade onion chutney, dressed leaves and toasted bloomer. (GF option)

POACHED PEAR & STILTON

Port poached pear, stilton cream cheese and a walnut crumb served chilled with honey roasted figs and balsamic. (V GF)

GARLIC CHICKEN ARANCINI

Confit chicken and risotto rice balls coated in breadcrumbs, served with a garlic and herb aioli.

MAINS

ROAST BEEF

Served with roast potatoes, Yorkshire pudding and rich roast gravy. (GF option)

ROAST TURKEY

Sausage, sage and cranberry stuffing, pig in blanket, roast potatoes and rich roast gravy. (GF option)

ROAST LAMB

Served with roast potatoes, Yorkshire pudding and rich roast gravy. (GF option)

CHICKEN BREAST

Dauphinoise potatoes, sautéed peas, pancetta and shallots, Marsala wine jus. (GF)

THAI SPICED FISH CURRY

Salmon, cod and king prawns bound in a mildly spiced red Thai and coconut cream sauce, served with basmati rice, mango chutney and mini garlic and herb naan bread. (VE and GF option)

HONEY & SESAME GLAZED SALMON

Crushed new potatoes, sautéed tender stem broccoli and a honey, soy and ginger glaze. (GF)

BRAISED BEEF BRISKET

Slow braised beef brisket served with creamy mashed potatoes, honey roasted root vegetables, a rich red wine gravy and parsnip crisps. (GF option)

BUTTERNUT SQUASH & BEETROOT WELLINGTON

Butternut squash and roasted beetroot bound with a red onion and balsamic chutney encased in crisp puff pastry. Served with baby roasted new potatoes, sautéed green beans and red wine gravy. (V) (VE option available)

8oz SIRLOIN STEAK

Cooked to your liking with on the vine cherry tomatoes, grilled flat mushroom, hand cut chips and a peppercorn and brandy cream sauce. (GF option) (£6 Supplement)