



2 Courses £25

Served Monday to Thursday 12-7.30pm
& Friday 12-7pm



STARTERS

SOUP OF THE DAY

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

PEPPERED MUSHROOMS

Sautéed button mushrooms in a pink peppercorn cream sauce served with warm crusty bread (V, VE & GF option available)

SMOOTH CHICKEN LIVER PÂTÉ

Served with dressed salad, homemade chutney and toasted white bloomer (GF option available)

BLACK PUDDING AND LANCASHIRE CHEESE FRITTERS

Breaded, crumbed and deep fried until golden, served with a red onion and sultana chutney and red wine jus

SWEET CHILLI CHICKEN SALAD

Sautéed strips of chicken breast tossed through mixed leaves, finished with a sweet chilli glaze (GF)

SMOKED SALMON AND PRAWN COCKTAIL

Shredded baby gem lettuce topped with Atlantic prawns bound in a rich Marie Rose sauce, topped with smoked salmon, served with brown bloomer (GF option available)

TRIO OF MELON

Trio of melon topped with an orange and passion fruit sorbet, fresh fruits and a passionfruit syrup (V, VE, GF)

MAINS

PORK DIANE

Strips of pork fillet, onions and mushrooms in a creamy Diane sauce served with a timbale of rice (GF option available)

SALMON FILLET

Topped with a citrus crumb served with crushed new potatoes, sautéed tender stem broccoli and a spring onion and dill butter sauce (GF option available)

ROOT VEGETABLE AND BUTTER BEAN PIE

Braised root vegetables, butter beans and spinach bound in a creamy garlic sauce and soya milk bechamel topped with a puff pastry lid, served with garden peas and sweet potato fries (V, GF & VE option available)

BRAISED LAMB SHOULDER

Slow braised lamb shoulder and a pulled lamb and black pudding bon bon served with garlic roasted root vegetables, creamed mash potatoes and a redcurrant jus

TEMPURA SEAFOOD

King prawns, cod cheeks and calamari rings served with a cracked black pepper and lemon mayonnaise, served with dressed salad and fries (GF option available)

BBQ CHICKEN BREAST

Butterflied chicken breast topped with tangy barbeque sauce and glazed mozzarella cheese served with sautéed new potatoes and garden peas (GF option available)

STEAK AND FRIES

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

Add a pan of chef's homemade sauce for just £3.50

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 EACH**

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