



Sunday Lunch Menu

2 courses £27.50

3 courses £35.00

STARTERS

Soup of the Day

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

Garlic Mushrooms

Sautéed button mushrooms in garlic and herb butter, served with a toasted ciabatta. (V) (VE, GF alternative available)

Chicken Liver Pâté

Toasted bloomer, dressed salad & homemade chutney.
(GF option available)

Smoked Salmon & Prawn Cocktail

Atlantic prawns bound in Marie Rose sauce topped with smoked salmon ribbons, served on a bed of mixed leaves with brown bloomer.
(GF option available)

Chicken Satay Skewers

Marinated chicken skewers, served with a sweet chilli and peanut dip.
(GF option available)

Duck Spring Rolls

Homemade duck and vegetable spring rolls served with a hoisin and plum dipping sauce.

Trio of Melon

A trio of seasonal melon, served with homemade orange sorbet, orange syrup and fresh fruits. (V, VE, GF)

MAINS

Roast Beef, Lamb or Chicken

Choose one of our delicious roasts, all served with roast potatoes, Yorkshire pudding, buttered vegetables and rich roast gravy. (GF option available)
Enjoy both our roast lamb and beef for £3 extra

BBQ Chicken

Butterflied chicken breast topped with bbq sauce, bacon lardons and glazed mozzarella, served with skinny fries, coleslaw and buttered garden peas. (GF option available)

Salmon Fillet

Roasted salmon fillet served with crushed new potatoes, a sun blushed tomato & spinach cream sauce and buttered vegetables. (GF)

Chicken & Chorizo Fusilli

Sautéed chicken strips, diced chorizo and spinach bound with a tomato and cream sauce, tossed with fusilli pasta, parmesan, peas and spring onions.

Sweet Potato, Chickpea & Spinach

Massaman Curry

Roasted sweet potatoes and chickpeas in a mildly spiced Thai Massaman curry sauce, finished with coconut cream, spinach and corriander. Served with a timbale of rice and mini garlic and herb naan bread.
(V) (VE & GF option available)

Wild Mushroom & Spinach Tart

Crisp puff pastry case topped with sautéed wild mushrooms, spinach and toasted pinenuts, served with herb roasted baby potatoes, buttered green beans and a garlic and herb cream sauce. (V) (VE alternative available)

Fish & Chips

Fresh Fleetwood haddock in our own recipe beer batter with hand cut chips, mushy peas and tartare sauce.

Steak & Fries

8oz Sirloin steak served medium with dressed salad and fries.
(GF) £4 supplement

Add a pan of chef's homemade sauce for just £3.75

Creamy Peppercorn | Diane | Port & Lancashire Blue Cheese | Wholegrain Mustard & Brandy.

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.