Evening Menu

Starters

Freshly baked bread, flavoured butter, wild garlic pesto £6.00

Garden pea & smoked ham hock soup, crusty sourdough, salted butter £6.00

Chilli & garlic king prawns, sourdough bruschetta, lime butter £8.50

Duck leg terrine, braised shallots, crispy bacon, sticky peach glaze £8.00

Beef tomato & mozzarella salad, pickled onions, basil dressing, pine nuts £7.50/£14.00

Chargrilled chicken Caesar salad with fresh anchovies, maple cured bacon, aged parmesan £8.50/£16.00

Sharing Platter

Eden Valley smoked ham, Cumbrian air dried leg of lamb, Lakeland pancetta, duck terrine Lancashire smoked chicken, Mrs Kirkham’s Lancashire cheese, olives, crusty bread £16.00

Mains

Dry aged 8oz sirloin steak, red wine & mushroom sauce, mozzarella, triple cooked chips, watercress & tomato salad £25.00

Chargrilled pork porterhouse, maple glaze, braised white cabbage, creamed potato £18.00

Lamb rump, new season potatoes, pan fried English asparagus, courgettes, tomato chutney £22.00

Homemade chicken, leek & tarragon pie, new season potatoes & market vegetables £16.00

Beer battered haddock, triple cooked chips, homemade tartare sauce, mushy peas £15.50

Whitby scampi, French fries, salad, homemade tartare sauce, lemon wedge £14.50

Summer vegetable risotto, peas, broad beans, asparagus, mint dressing £14.00

Desserts

Cherry & vanilla crème Brule, almond shortbread biscuit £7.00

Strawberry cheesecake, strawberry sorbet, burnt white chocolate £7.00

Sticky date pudding, sticky toffee sauce, Walling’s luxury Madagascan vanilla ice cream £7.00

Mrs Kirkham’s Lancashire, Nicky Nook Blue, Garstang white, fruit chutney, apple, walnut bread £10.00

Please turn over for allergen information