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LUNCHTIME MENU

Served 12.00 - 2.30

STARTERS

BOWL OF OLIVES, WARM CIABATTA BREAD AND DIPPING OIL (V)	£ 2.95
HOMEMADE SOUP OF THE DAY Using local produce, with crusty bread and butter	£ 3.75
DEEP FRIED BREADED STUFFED FIELD MUSHROOMS Filled with garlic and herbed goats cheese on a bed of dressed leaves (V)	£ 4.50
CONFIT OF CORNFED GOOSNARGH DUCK LEG SPRING ROLL With hoi sin dip and sweet and sour coleslaw	£ 6.50
MRS KIRKHAMS MATURE LANCASHIRE CHEESE AND RED ONION TART Served warm on a pine nut and rocket salad (V)	£ 4.50
SMOOTH COUNTRY STYLE CHICKEN LIVER AND PORK PATE Served with Cumberland sauce, melba baguette and petit salad	£ 4.50
SUMMER BERRY AND MELON COCKTAIL Topped with fruit puree and mango sorbet (V)	£ 3.95
MORE STARTERS ON FULL RESOURCE	

MAIN COURSES

ROAST CORN FED GOOSNARGH CHICKEN BREAST Stuffed with Lancashire smoked cheese, wrapped in pancetta and served with roast new potatoes and tarragon sauce	£ 9.95
SLOW BRAISED TENDER SHANK OF SPRING LAMB with creamed chive potato and fresh red currant jus	£11.95
CLARKSONS BELLY OF PORK AND LEEK SAUSAGE mashed potato and caramelised onion gravy	£ 8.95
OUR OWN RECIPE 8OZ STEAK BURGER Served on toasted ciabatta, topped with beef tomato, cos lettuce, pancetta cheddar cheese and black pepper mayo, served with real chips (served plain £ 8.95)	£ 9.95
DEEP FRIED FRESH NORTH ATLANTIC COD IN REAL ALE BUTTER Real chips, mushy peas and our own tartar sauce	£ 9.95
28 DAY MATURED 16OZ T-BONE STEAK Served with traditional grill garnish and real chips	£18.95
MORE MAIN COURSES ON FULL RESOURCE	

THE HOMEMADE PIE SHOP - *Welcome to the home of pies, all prepared using quality, local ingredients*

Steak and Real Ale Pie - tender pieces of mature beef, dark real ale, short crust pastry
Braised Beef Suet Pudding with baby onion & mushrooms, really tasty traditional gravy
Corn Fed Chicken, Ham and Leek Pie - in a creamy leek sauce, short crust pastry
Salmon, Cod and Prawn Pie - in a fish velouté studded with dill & cheddar mash gratin
MORE PIES ON FULL RESOURCE

SANDWICHES AND LIGHT BITES - *All served on a white or brown barm cake*

Large Atlantic Prawns in a light Tomato Mayonnaise	£ 3.95
Chunks of Tuna with Sweet corn, Spring Onion and Lemon Mayonnaise	£ 3.50
Home roasted topside of Beef with Horseradish Mayonnaise	£ 3.95
Honey roast Gammon with Piccalilli	£ 3.95
Mrs Kirkhams medium matured Lancashire Cheese, Branston Pickle and Onion	£ 3.50

MORE ON FULL RESOURCE

HOT SANDWICHES - *All served on ciabatta*

Hot Roast Beef and Sautéed Onions with real Gravy	£ 5.50
Clarkson Pork and Leek Sausage with Onion Gravy	£ 4.95
Char Grilled Rump Steak, Mushroom and Sautéed Onion	£ 5.95

MORE HOT SANDWICHES ON FULL RESOURCE

PASTA

Smoked Chicken and Char Grilled Bacon Carbonara with Linguini Pasta	£ 8.95
Tender pieces of Salmon tossed with Peppers, Penne Pasta, Pine Nuts, Parmesan & Basil Oil	£ 8.95
Roasted Tuscan Vegetables with Goat's Cheese, Tomato Passatta and Penne Pasta (V)	£ 8.95

SALADS

Traditional Ploughman's with Lancashire cheese, Home Baked Ham, Pate, Roll, Traditional Relish and Crisp Salad	£ 8.95
Smoked Chicken Caesar Salad with a crisp Bacon Lardons, Croutons and Parmesan	£ 8.95

MORE SALADS ON FULL RESOURCE

DESSERTS

Homemade Summer Fruit Crème Brulee with Raspberries and Short Bread	£ 4.50
Summer Fruit Pudding with Clotted Cream	£ 4.95
Warm Sticky Toffee Pudding with hot Butterscotch Sauce and Vanilla Ice Cream	£ 4.50
Large Brandy Snap Basket filled with Fredericks of Chorley, award winning Ice Cream	£ 4.95

MORE DESSERTS ON FULL RESOURCE

Please also refer to today's special's board - All prices are inclusive of VAT. Some dishes may contain nuts.