

HOMEMADE BREAD

Basket of Homemade & Butter £1.95

DISHES TO BEGIN OR SHARE

Selection of Dips with Homemade Bread (v) £4.50

Selection of local Sausages, Mustard Mayonnaise £3.50

Deep Fried Cauliflower Fritters, Curried Mayonnaise (v) £3.50

Chicken Liver, Garlic, Red Wine Pate, Cumberland Sauce,
Toasted Homemade Bread £5.50

Warm Flookburgh Shrimps served warm in melted Butter,
Toasted Muffin £7.50

MORE DISHES ON FULL RESOURCE

PLATTERS

Ploughman's Platter

Locally Sourced Cheeses (**specify names**), Honey Roast Ham, Pickled Free
Range Egg, Celeriac and Walnut Salad, Homemade Pickles,
Piccalilli, Homemade Bread £8.95

Local Seafood

Smoked Salmon, Smoked Kipper, Hot Smoked Trout, Potted Morecambe Bay Shrimps,
Pickled Mussels, Pickled Cucumber, Beetroot Relish,
Horseradish Cream, Homemade Bread Small £9.50 Large £15.50

MAIN COURSES

Fish Pie, Fleetwood Fish & Seawater Prawns, Baked with Mashed Potato,
Sprinkled with melting Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas, Hand Cut Chips
Tartare Sauce £11.95

Lancashire Lamb Hotpot, Pickled Red Cabbage £9.95

MORE MAIN COURSES ON FULL RESOURCE

GRILLS

*All Grills are served with Hand Cut Chips, Jacket Potato or New Potatoes,
Mushrooms, Battered Onion Rings and Beef Tomato*

Ribeye Steak 8oz (**include source i.e. Farm / Butcher**) £17.95

Fillet Steak 6oz £19.80

Choice of Sauces -Green Peppercorn or Béarnaise £ 1.50

10oz Dry Cured Gammon Steak, Free Range Poached Eggs £11.75

Breast of Chicken stuffed with Garlic, Cumin & Gruyere,
wrapped in Pancetta and served with a Noilly Prat Crea. Sauce £13.95

100% Chargrilled Rump Steak Burger, English Muffin, Tomato Relish

and Pickles £9.75
Extra Toppings - Cheese, Streaky Bacon per topping £1.00

SIDE DISHES £2.50

Mange tout and Sugar Snaps
Cauliflower Cheese
Buttered Spinach
Hand Cut Chips
Spicy Hand Cut Chips
New Potatoes
Battered Onion Rings

SIDE SALADS £3.50

SALADS

Chicken and Avocado, Mixed Salad, homemade Coleslaw,
Tarragon Dressing, Homemade Bread £10.95

Trio of Cold Fish – Smoked Salmon, Morcambe Bay Shrimps,
Poached Salmon, Jacket Potato, Tomato Salad £10.95

Organic Goat's Curd Cheese, Spring Onion and Spinach Flan, Jacket
Potato, Sour Cream, Mixed Salad and Homemade Coleslaw £8.95

LUNCH MENU

SANDWICHES; HOT & COLD

Served on Homemade Wholemeal or White Bread

Open Sandwich of Prawns, Smoked Salmon, Tomato Mayonnaise,
Lemon and Capers £6.95

Traditional closed Honey Roast Ham, Mustard Mayonnaise £4.70

Lancashire Cheese & Onion with Mayonnaise (v) £4.70

MORE SANDWICHES ON FULL RESOURCE

DESSERTS

Creme Brulee £4.95

Apple Crumble, Custard Sauce £4.95

Boozey Trifle £4.95

Homemade Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream £4.95

Rich Chocolate Pot, Sables Biscuit £4.95

CHEESE

Farmhouse Cheeses, Traditional Biscuits 3 Cheeses £4.95 5 Cheeses £7.95

HOME MADE ORGANIC ICE CREAM

using only natural ingredients

Vanilla

Chocolate & Cookie

Raspberry Ripple

English Cinder Toffee

2 Scoops £3.50 3 Scoops £5.00

COFFEES & TEAS

All coffees and teas served with Gingerbread

Espresso, Americano, Macchiato

£2.00

Cappuccino, Latte, Double Espresso

£2.25

Hot Chocolate

£2.75

Special Coffees -Irish, French or Calypso

£4.00

English Breakfast Tea

£1.75

Herbal Teas -

Peppermint, Lemon & Ginger, Chamomile, Green

£1.75

Please notify a member of staff of any food allergies or special dietary requirements.

(V) = vegetarian dishes