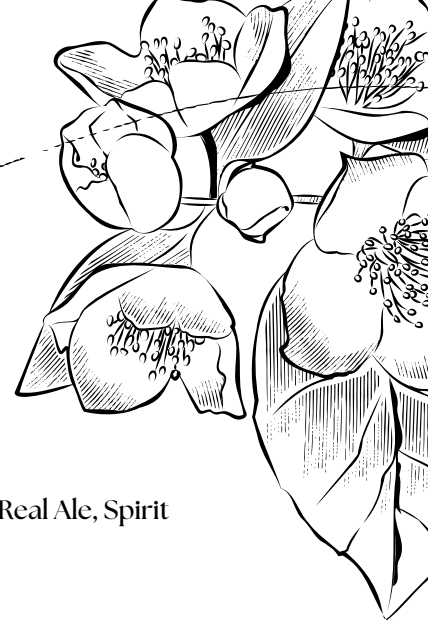


Menu



Welcome Drink on Arrival- Please choose from a Glass of House Wine, Lager, Real Ale, Spirit and Mixer or Soft Drink

Starter

Crispy Fleetwood Whitebait

Tartar Sauce, Rocket Salad, Lemon Oil

Bang Bang Roasted Cauliflower

Sticky Chilli Sauce, Pomegranate, Sesame, Crushed Peanuts (Vegan)

Ham Hock Terrine

House Relish, Sourdough Croutes, Local Leaf Salad

Main

Nicoise Salad

Pan Seared Tuna, Local Potatoes, Hen Egg, Olives, Sunblushed Tomatoes, Local Leaf, House Dressing (vegetarian option available)

Pan Roasted Goosnargh Chicken

Garlic Crushed Local Potatoes, Squash Puree, Buttered Greens, Tarragon Cream Sauce

Roasted Aubergine and Squash Thai Green Curry

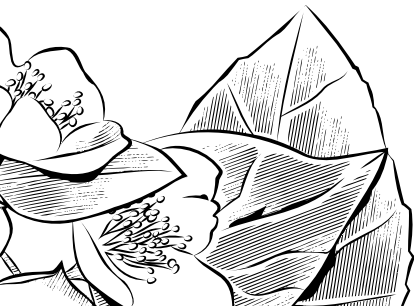
Coconut and Kaffir Lime Rice, Coriander, Vegan Thai Crackers (vegan) (not vegan, why not add some King Prawns or Chicken?)

Beer Battered Fleetwood Haddock

Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon

Scott's Butchers 28 Day Matured 8oz Rib Eye Steak

Twice Cooked Chips, Roasted Mushroom and Tomato, Onion Rings, Pepper or Red Wine Sauce (£5 supplement applies)



Dessert

A selection of sharing desserts for the Table
(vegan/gluten free option available on request)

Affogato

Roberts and Co Espresso, Choice of Dissarano or Frangelico, Mrs Dowson's Vanilla Ice Cream, Crushed Almonds (£5 supplement applies)

Gluten Free versions of all above dishes available on request. Full list of allergens also available.

