Wine List

HOUSE WHITE
FLEUR DU PAYS DEMI-SEC France £4.60 £5.95 £16.90
JACKMAN’S LANDING CHARDONNAY Australia £4.60 £5.95 £16.90
CASAS DEL TOQUI SAUVIGNON BLANC Chile £4.60 £5.95 £16.90
FREDERICO PINOT GRIGIO Italy £4.60 £5.95 £16.90

HOUSE ROSÉ
TERRIERO PINK ZINFANDEL Spain £4.60 £5.95 £16.90
FREDERICO PINOT GRIGIO BLUSH Italy £4.60 £5.95 £16.90

HOUSE RED
JACKMAN’S LANDING SHIRAZ Australia £4.60 £5.95 £16.90
CASAS DEL TOQUI CABERNET SAUVIGNON Chile £4.60 £5.95 £16.90
CASAS DEL TOQUI MERLOT Chile £4.60 £5.95 £16.90

Bottle
HOLE IN THE WATER SAUVIGNON BLANC New Zealand £25.90
A brilliant, pale straw green colour. Fresh, uplifting gooseberry and citrus aromas develop into more exotic guava and mango notes. The palate equally overflows with grapefruit and lush tropical fruits, exhibiting a softer mid palate with just a hint of sweetness.

SANCERRE LA CLEF DU RECIT ANTONY GIRARD France £31.50
Produced in “silex” soils rich in minerals, this fine and elegant Sancerre delivers the Sauvignon Blanc lover a wine that is both intense and lean noted for its minerality and lovely citrus fruits. A perfect partner to seafood or goats cheese.

RED
BODEGAS FORCADA RIOJA CRIANZA Spain £22.45
Layers of creamy oak on the nose with an abundance of soft lush dark fruits offer up a rich palate of nectarine, cherry and blackcurrant fruits with violet and herbal notes. A classic pairing for meats and flavoursome sauces.

CASAS DEL TOQUI RESERVA PINOT NOIR Chile £22.45
Medium bright ruby garnet colour. Aromas of dried black cherries, planked cedar, blond tobacco, and dried leaves with a bright, dryish medium-to-full body and an even, complex, breezy finish with leafy, well-integrated tannins and light oak.

CHARLES TORT HOMMAGE COTES DU RHONE France £24.45
This Côtes du Rhône from France has a very deep intense purple colour. Spicy, ripe dried plum and cherry nose with some vanilla notes. It is a dry, medium bodied wine with dried red fruit flavours and a lingering, spicy, mineral-tinged finish.

CASARENA MALBEC ROBLE Argentina £25.45
The perfect red wine by the glass! Great alone with soft complex plum and blackcurrant notes whilst offering the steak lover a match made in heaven. Try its deep spice and chocolate notes with a juicy steak or flavoursome meaty dishes.

FIZZ
MONTELVINI PROSECCO TREVISO DOP Italy £5.80 £20.45
Fine and elegant, this lovely example of Prosecco is pure and defined. With a ripe apple nose, it has a lively creamy mousse and a refreshing zesty palate. The perfect summer sparkler to enjoy with friends.

AR LENOBLE CUVÉE INTENSE NV Champagne £45.00
Well balanced and fruity in the classic style of Champagne. A deep, brilliant golden colour, the nose is mild and rounded, leading into hints of white fruit (apple and pear). It has long-lasting flavours, finishing on a fruity, mineral note with a hint of citrus.

All wines currently sold by the glass are available in 125ml on request.
**Starters & Light Bites**

- **Chefs homemade soup £5.45**
  served with roll & butter
- **Sautéed mushrooms (v) £5.75**
  with baby spinach, parmesan shavings and garlic bread slices
- **Homemade chicken liver pâté £6.45**
  with our own cranberry & apple chutney and wholemeal toast
- **Smoked salmon £6.95**
  served with buttered wholemeal bread and a salad garnish
- **Traditional prawn cocktail £6.45**
  served with brown bread and butter
- **Goat’s cheese salad (v) (gf) £7.45**
  served with fresh crisp salad and a red berry dressing
- **Black pudding £7.45**
  Local black pudding on a potato cake with a creamy mustard sauce
- **Homemade fishcakes £7.45**
  Fresh salmon & cod coated in breadcrumbs with a salad garnish
- **Pan-fried halloumi (v) (gf) £7.45**
  on a bed of tomato and basil
- **Spicy beef chilli nachos £7.45**
  served with sour cream and guacamole
- **Pan fried scallops £9.45**
  served on a bed of noodles with sweet chilli sauce
- **Caesar salad £8.45 with chicken £10.45**

**Salads**

- **Boz fillet steak £18.95**
  Grilled and served with a creamy Horseradish dressing
- **Chicken & bacon £10.95**
  Pan-fried chicken & bacon with wholegrain mustard dressing
- **Duck £11.95**
  Crispy duck with Oriental dressing
- **Prawn £11.95**
  Large Royal Greenland prawns with Marie Rose dressing
- **Honey roast ham £8.95**

**Sandwiches**

- **Chicken & Brie £8.95**
- **Lancashire cheese & pickle £7.95**
  with hot roast beef or lamb £7.95
  with caramelised onion gravy
- **Honey roast ham £7.95**
- **Prawn with Marie Rose dressing £8.95**
- **Chicken and bacon club £8.95**
- **Traditional smoked bacon butty £7.00**
- **Pulled pork served on crusty baguette £8.95**
  with a barbeque sauce
- **Cajun chicken wrap £8.95**
  with a chilli mayo

All sandwiches are served with freshly prepared salad garnish and chips
Offered on wholemeal, white or gluten free bread

**Main Courses**

- **Roast of the day £11.50**
- **Homemade pie of the day £11.50**
- **1oz rib eye steak £19.95**
  with a garnish of tomato, mushrooms and onion rings
- **8oz fillet steak £23.95**
  with a garnish of tomato, mushrooms and onion rings
- **Mixed grill £24.95**
  with onion rings
- **10oz grilled gammon steak (gf) £12.95**
  served with grilled pineapple or fried egg
- **Lamb’s liver £11.75**
  Pan-fried with smoked bacon, onion gravy and mash
- **Bangers & Mash £11.85**
  Local sausages served with onion gravy and mash
- **Chicken with mushroom & tarragon (gf) £11.50**
  Chicken fillet in a creamy mushroom & tarragon sauce
- **Barbeque ribs £11.95**
  Meaty pork ribs slowly cooked in our own barbeque sauce
- **Spaghetti bolognaise £10.25**
  served with parmesan cheese
- **Cheeseburger £10.95 with bacon £12.95**
  Chargrilled and topped with melted cheese in a brioche bun
- **Oven-baked minted lamb shank £15.95**
  Slowly cooked and served with minted gravy
- **Italian pasta bake (v) £10.95 with chicken £12.95**
  Penne pasta oven-baked with peppers, tomatoes, chilli and fresh herbs
- **Seafood risotto (20 mins) (gf) £16.95**
  A selection of seafood with arborio rice
- **Crispy battered fish & chips small £8.95 large £10.95**
  served with mushy peas and lemon wedge
- **Scampi, chips, salad garnish and peas £11.95**
  Whole tail breaded scampi with a lemon wedge
- **Fish soup bouillabaisse £13.50**
  served with crusty bread
- **Homemade fishcakes, chips and peas £10.45**
  Fresh salmon & cod coated in breadcrumbs

  * All main courses are served with a choice of potatoes and garden or mushy peas

**Side Orders**

- **Battered onion rings £2.50**
- **Portion of chips £0.75**
- **Roll & butter £0.75**
- **Side salad £3.75**
- **Greek salad £4.80**
- **Tomato & onion salad £3.75**
- **Garlic bread £2.75**
- **Garlic bread with cheese £3.00**
- **Selection of fresh vegetables £2.50**
- **Black peppercorn sauce £2.50**
- **Diane sauce £2.50**

**Sunday Set Menu**

**STARTERS**

- Chef’s homemade soup of the day
- Egg and prawn dressed salad
- Fanned melon with fresh fruit and coulis
- Chicken liver pâté with salad garnish and toast
- Mushrooms with spinach, garlic and parmesan

**MAIN COURSES**

- Roast beef or lamb with Yorkshire pudding
- Fresh grilled plaice
- Homemade pie of the day
- Chicken & mushroom stroganoff on rice
- Fresh grilled salmon with creamy white wine & prawn sauce
- Broccoli & leek bake

**DESSERTS**

- A selection of today’s desserts
  from the board

  **2 Course £14.95**
  **3 Course £18.50**

**FOOD ALLERGIES AND INTOLERANCES**

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.