

NIBBLES

Garlic Ciabatta Bread topped with melting cheese and served with a chimi Churri salsa

Olives paesana and bosciola olives marinated in lemon oil

Potato Wedges with a chilli tomato jam

Vegetable crisps sweet potatoes, parsnips, carrots and beetroot served with chef's flavoured houmous

Selection of flavoured breads olive and sun-blushed tomato flavour, freshly baked and served with olive oil and balsamic vinegar

Hand Made Greek Bread Topped with melting cheese and Greek yoghurt

SMALL PLATES/STARTERS

Sharing platter flavoured breads, Raita, olives, pastrami, chorizo, houmous and olive tapenade

Soup of the day served with a warm ciabatta (ask your server for today's flavour)

Pressed Duck and Pork Terrine Wrapped in streaky bacon, layered with cranberry and pistachios, served with fresh bread and home made piccalilli

Moules a la crème steamed open in a white wine cream sauce and finished with fresh parsley

Basil chicken skewers marinated in basil oil and served with a chilli tomato jam and dressed leaves

Homemade Fishcakes coated in a golden crumb and served with a caper and anchovy dressing

Butternut Squash Patties mixed with feta cheese, toasted pine nuts and parsley, lightly pan-fried and served with Greek yoghurt

Chicken livers cooked in a sherry cream sauce with grapes and toasted almonds

Goats Cheese en Croute grilled and served with dressed leaves, vegetable caviar and fresh beetroot

SANDWICHES/BURGERS

(all served with hand-cut chips)

Hand Pressed Burger Homemade beef burger topped with melting cheese and served with Raita and our four cabbage coleslaw

Crispy Cajun Wrap Cajun marinated chicken breast in a crispy crumb with mixed baby leaves, red onion and Lancashire cheese, wrapped in a flour tortilla

Steak sandwich tender strips of beef, wild mushrooms and caramelised onions in a toasted ciabatta,

Chicken burger chargrilled chicken breast served on an open bun and with our four cabbage coleslaw

Mediterranean Vegetable Wrap roasted vegetables with creamy goats cheese in a char-grilled flour tortilla

Club sandwich toasted triple decker, chicken, bacon, lettuce, tomato, fried egg & mayo

New York deli pastrami, sauerkraut, gherkins, mixed leaf salad with wholegrain mustard and dill mayo sandwiched between fresh rye bread

SALADS

Chicken Caesar salad, the classic salad and served with crispy pancetta and anchovies

Goat's cheese Salad en Croute mixed leaf salad, balsamic reduction, roasted red peppers

MAINS

Fish & Chips cod fillet in beer batter complimented by hand-cut chips, fresh garden peas and homemade tartar sauce £10.95

Pan-Fried Sea bass marinated in masala spices and served on a bed of aromatic flavoured savoy cabbage £14.95

Classic Lamb Shank Slow braised lamb shank cooked until tender, resting on garlic mashed potato, served with pickled red cabbage and broad beans £15.95

Lancashire Hot Pot Slow cooked lamb layered with potatoes with a crisp golden topping, served with your choice of pickled red cabbage or winter salad £12.95

Stuffed Chicken Breast Wrapped in pastrami and sage, on a bed of dill and pea mashed potato and served with a sweet carrot puree £15.95

Butternut Squash Risotto Braised risotto rice, roasted squash and red peppers, finished with a parmesan crisp £9.95

Chicken & Chorizo Pappardelle bound together with a chilli and tomato sauce £10.95

Mushroom Wellington Mixed mushrooms, spinach and polenta wrapped in pastry and baked, served with bubble and squeak mash and a mushroom, pepper sauce £9.95

Roasted Pork Chop Thick cut pork chop with crisp crackling, served with puy lentils and a wholegrain mustard glaze £12.95

8oz Rib-Eye Steak or 6oz Fillet Steak 28 day matured beef with classic sides of roasted tomatoes, field mushroom and hand-cut chips £18.95

Duck Breast Pan fried duck breast served pink, on a bed of wilted mixed cabbage and bacon with fondant baby potatoes and a Madeira Wine sauce £15.95

Bangers and Mash A trio of sausages, Award winning Bowland Pork, The Manchester Banger, Pork and Black Pudding, Resting on creamy mash and finished with caramelised onion and red wine jus £10.95

Hake Fillet marinated with thyme and chilli, resting on a beetroot and potato rösti, with broad beans, baby spinach finished with a tomato and caper dressing £13.95

SIDE ORDERS (ALL £3.00)

Jersey Royal Potatoes Bubble & Squeak Mash Four Cabbage Coleslaw Buttered Spinach
Sautee potatoes Winter Salad Green salad Green Beans Chips Mash

DESSERTS

Lemon Cream Tart served with strawberry coulis and fresh strawberries £4.95

Chocolate Brownie Rich chocolate brownie served warm with vanilla ice cream £4.95

Cheese board, 3 local cheeses, with grapes, apples, biscuits and homemade chutney £5.25

Baked Ricotta Cheesecake Flavoured with orange and cinnamon and served with vanilla ice cream £4.95

Bread & Butter Pudding The classic dessert served with crème Anglaise £4.95

£7.95

£7.75

£7.50



Our dishes may contain nuts or traces of nuts. If you have any allergies then please inform your server so as we can highlight the dishes which are available to you. An optional 10% service charge will be added to parties of 6 or more. All prices are inclusive of VAT at the current rate.

WINE LIST

WHITE BY THE GLASS	175ML GLASS	250 ML GLASS	BOTTLE
Columbard/Blanc, <i>Baron D'Arignac – France</i>	£3.75	£5.35	£14.95
Chardonnay, <i>Jarraah Wood – Australia</i>	£4.15	£5.80	£16.25
Pinot Grigio, <i>Emotivo – Italy</i>	£4.35	£6.15	£17.25
Sauvignon Blanc, <i>Via Alta – Chile</i>	£4.80	£6.75	£18.95
RED BY THE GLASS	175ML GLASS	250 ML GLASS	BOTTLE
Carignan/Grenache, <i>Baron D'Arignac – France</i>	£3.75	£5.35	£14.95
Tempranillo, <i>Faustino Rivero - Spain</i>	£4.15	£5.80	£16.25
Shiraz/Cabernet/Merlot, <i>Tiddy Widdy well - Australia</i>	£4.35	£6.15	£17.25
Zinfandel, <i>Primitivo Del salento</i>	£4.80	£6.75	£18.95
PINK BY THE GLASS	175ML GLASS	250 ML GLASS	BOTTLE
Rose, <i>Baron D'Arignac – France</i>	£3.75	£5.35	£14.95
Zinfandel, <i>White Rose - USA</i>	£4.15	£5.80	£16.25

WHITE BY THE BOTTLE

<i>Argento Pinot Grigio 2008 – Argentina</i>	£19.00
<i>Saam Mountain Sauvignon Blanc 2008 – South Africa</i>	£21.00
<i>Casa de la Ermita Jumilla Blanco (Viognier) 2008 – Spain</i>	£23.00
<i>Domaine Cheval-Blanc Signe 2009 – Bordeaux</i>	£24.00
<i>Katnook Founders Block Coonawarra Chardonnay 2005 – Australia</i>	£29.00
<i>Spy Valley Marlborough Riesling 2007 – New Zealand</i>	£32.00
<i>Soave Classico Suavia 2008 – Italy</i>	£33.00
<i>Sancerre Blanc Domaine de la Chezatte 2008 – Loire</i>	£35.00
<i>Chablis Françoise Chauvenet 2008 – Burgundy</i>	£38.00

RED BY THE BOTTLE

<i>Valdivieso Merlot 2007 – Chile</i>	£19.00
<i>Argento Reserva Malbec 2008 – Argentina</i>	£21.00
<i>Thesauram Corvina/Cabernet Sauvignon Veneto 2006 – Italy</i>	£23.00
<i>MadFish Shiraz 2005 – Australia</i>	£26.00
<i>Castillo de Clavijo Rioja Reserva 2003 – Spain</i>	£29.00
<i>Chateau d'Archambeau Graves 2004 – Bordeaux</i>	£33.00
<i>Spy Valley Marlborough Pinot Noir 2006 – New Zealand</i>	£39.00
<i>Chateau de Malleret Cru Bourgeois Haut-Medoc 2003 – Bordeaux</i>	£40.00
<i>Chateauneuf du Pape Chateau St Jean 2007 – Rhone</i>	£45.00

PINK BY THE BOTTLE

<i>Conto Vecchio Pinot Grigio Blush 2008 – Italy</i>	£23.00
<i>Altas de Ruesca Calatayud 2007 – Spain</i>	£32.00

Wines by the bottle are supplied by



All our wines by the glass are available in 125ml size, please ask your server for prices