

Aperitifs

~ 50ml

Spaniards Bloody Mary
Chase Sloe & Mulberry Gin & Lemon Tonic
~prosecco 125ml & liqueur 25ml
Chase Elderflower Fizz
Chambord Raspberry Fizz

Guest Beers

Mondo, Little Victories, Session IPA, London 4.3%
Little Creatures, Dog Days, Session Ale, AUS. 4.4%
North Brewing, Transmission, IPA, UK 6.9%
Sierra Nevada, Kölsch, German Style Ale, USA 4.5%
Cask
Purity, Mad Goose, Pale Ale, UK 4.2%
Castle Rock, Elsie Mo, Golden Ale, UK 4.7%

Sunday Menu

Green & Kalamata olives with garlic & lemon (VE)	£3.50
Bread board - sourdough boule with butter	£4.25
Scotch egg with celeriac remoulade	£5.75

Starters

Pulled Ham Hock with pea puree, crispy egg & heritage potatoes	£6.25
White balsamic & tomato tarte tatin on olive & rocket salad(VE)	£6.25
Atlantic prawn & avocado, served with croutons & Marie rose sauce	£8.25
Seared Atlantic scallops with pan fried chorizo & pea purée	£9.25

Sunday Roasts

all served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

28-day-aged British Isles rib eye beef(A)	£19.75
Cherry Orchard Farm pork loin with crackling(A)	£18.00
Carrot & parsnip nut roast, made with cashews, almonds and walnuts(N,V)	£17.00
Whole lemon roast chicken with bacon stuffing to share(A)	£39.00
Côte de boeuf to share(A)	£44.00

Mains

Fish & chips – Fresh line caught cod in ale batter with triple cooked chips & mushy peas(A)	£15.25
Chicken Caesar salad with gem lettuce, anchovies, shaved cheese, bacon, Caesar dressing & croutons	£12.00
Warm spiced butternut squash & sugar snap salad on coconut & tumeric cream(VE)	£9.95
~ add chicken £2.00 ~ add tuna £5.00	
Wild mushroom puff pastry tart & rocket salad(VE,V)	£13.00
Rump of lamb with grilled aubergine, cherry tomatoes, sautéed heritage potatoes & red wine jus(A)	£16.50
Pan-fried seabass on tomato & herb gnocchi	£15.95

Sides

Cauliflower cheese(V)	£3.25
Seasonal vegetables(V)	£4.00
Tenderstem broccoli(V)	£4.00
Mixed side salad(VE)	£4.00
Skin on fries(V)	£3.50

Desserts

Salted honey tart with fresh cream & caramel sauce(V)	£6.50
Chocolate tart, scoop of iced coconut milk & red fruits(N,VE,V)	£6.50
Sticky toffee pudding with vanilla ice cream(N,V)	£6.50
Dark chocolate brownie with vanilla bean ice cream(N,V)	£6.50
British Cheese plate ~ Taw Valley Cheddar & Garstang blue with Savoury biscuits(N,V)	£8.50

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request.

(A) Contains alcohol, (V) Vegetarian, (VE) Vegan, (N) Contains nuts