

# DERBY ARMS

## WHILE YOU WAIT

Focaccia with balsamic and oil ve £3.50  
Haddock goujons with tartare sauce £4.50  
Homemade little sausage rolls with brown sauce £4.25  
Steamed edamame beans with chilli and garlic salt ve £3.50

## STARTERS AND LIGHTER DISHES

Seasonal soup, crusty bread and butter £5.25  
Deep fried brie with smoked chilli jam v £4.95  
Three oysters with shallot vinegar and tabasco £5.95  
Goats cheese crotin, honey and rosemary, roasted figs, walnuts v n £6.95  
Pan fried chicken livers, roasted tomatoes and aubergine, rosemary focaccia, crispy basil £6.50  
Goosnargh duck and water chestnut gyozas with soy and citrus dipping sauce n £7.50  
Prawn cocktail with bloody mary marie rose and tempura king prawn £8.50  
Devilled crab, brown shrimp and salmon pate with sea salt croutes £6.95  
Cajun chicken skewer, corn tortilla, tomato salsa, sour cream £7.75

## PLATTER £19.45

Chris Neve's smoked salmon, Cocktail prawns, Deep fried brie, Little sausage rolls, Haddock goujons,  
Devilled crab, salmon and brown shrimp pate, Steamed edamame beans £19.45

## SUNDAY ROASTS

Served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy

Beef Topside £14.50

Half Roast Goosnargh Chicken £14.50

Pigs in blankets £3.50

*Please inform us if anyone in your party has a food allergy before ordering.  
V – Vegetarian. VE – Vegan N - Nuts. Please ask to see the gluten free menu.*

All our dishes are cooked to order, please be patient during busy periods

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## TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies, we may occasionally run out, for which we apologise)

Mackerel £6.25 King Scallops £10.50 Monkfish £17.50 Seabass £16.95 Halibut £21.50

### FRUIT DE MER *from £50 for two to share*

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels  
(Requires 48 hours notice)

## MAINS

Battered haddock and proper chips, mushy peas and tartare sauce £12.95

Goosnargh chicken supreme, truffle mashed potato, asparagus and porcini sauce £14.95

Morecambe Bay plaice, prawn crushed new potatoes, asparagus and caper lemon butter sauce £16.95

Fish pie with haddock, salmon and prawns in parsley sauce, smoked cheese mash and French peas £13.95

Malaysian seafood curry; prawns, squid and cod, fire cracker rice and prawn crackers va £16.95

Rack of lamb with lemon confit potatoes, peas, crispy broad beans, mint and rose harissa £18.50

Goosnargh duck breast with madras curry, cardamom scented rice, pickled onion salad £17.95

Summer green vegetable risotto with wilted radicchio pesto, parmesan crisp v £12.95

Pie of the week with seasonal vegetables and potatoes – ask for today's special

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips

10oz Rump £17.95 12oz Cote de Beouf £23.50 8oz Fillet £24.95

Sauces; Pepper £1.95 Blue cheese £1.95

Extras; Onion rings £1.95 Garlic and chilli prawns £4.95

## SIDES £3.50

Sea salt fries Proper chips Seasonal greens Garden salad Braised peas and lettuce

## DESSERTS

Steamed syrup sponge with proper custard £5.95

Lemon posset with fresh raspberries, homemade shortbread biscuit £6.25

Knickerbocker glory; ice cream, chocolate torte, vanilla cream, berries, pistachios, raspberry sauce £6.25

Chocolate fondant with chocolate and almond crumb and salted caramel ice cream £6.50

Selection of Longridge ice cream with marshmallows and chocolate sauce £ 5.50

Three or five Cheese selection, with chutney, grapes and crackers £6.95 or £8.95

Homemade chocolate and caramel truffles £3.50

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