

WHILE YOU WAIT

Haddock goujons with tartare sauce £4.50 Little sausage rolls with brown sauce £4.25 Chipolatas with wholegrain mustard mayonnaise £4.95 Selection of breads with salted butter (v) £3.95

STARTERS AND LIGHTER DISHES

Deep fried brie with smoked chilli jam (v) £5.50
Seasonal soup with crusty bread and butter £5.25
Mussels with chorizo, spinach, red wine and crusty bread £8.95
Peri peri chicken livers on catalan bread with pickled peppers £6.50
Devilled crab, brown shrimp and salmon pate with sea salt croutes £6.95
Chimichurri beef skewers with guacamole, flatbread and roasted red peppers £8.50
Bang bang vegan chicken salad with crushed cashew nuts and coriander (ve) (n) £6.95

PLATTER £19.45

Chris Neve's smoked salmon, Deep fried brie, Little sausage rolls, Haddock goujons, Mussels in red wine, Devilled crab, salmon and brown shrimp pate, Garden salad and Sea salt croutes

TODAYS SPECIALS

Don't miss our daily specials; the finest catch of the day and most seasonal produce, sometimes just a few portions of each and when it's gone it's gone!

See the chalkboards and ask your server.

FRUIT DE MER

from £60 for two to share Lobster, oysters, crab, langoustines, crevettes, cockles, mussels (Requires 48 hours notice)

SUNDAY ROAST

All served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables and gravy
Beef sirloin £16.95 Pork loin £14.95 Chicken breast £13.95
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.

MEAT PLATTER

Available every Thursday

Rib eye steak, Lamb koftas, Chimichurri beef skewer, Korean chicken with Fries, Salads and Dips £30 for two to share

MAINS

Battered haddock and chips with mushy peas and tartare sauce £12.95

Seabass with green vegetable and citrus risotto, crispy king prawns £17.50

Goosnargh chicken supreme with corn puree, bacon mash, broccoli and almonds, salsa (n) £14.95

Fish pie; haddock, salmon and prawns with smoked cheese mashed potato and French peas £13.95

Lamb shank massaman curry with lemongrass and coriander potatoes, chilli cucumber relish (n) £18.95

Malaysian curry with king prawns, cod, squid, mussels, firecracker rice and prawn crackers £16.95

Crispy goosnargh duck legs with five spice sauce, pak choi, broccoli and chestnut rice £17.50

Pie of the week with seasonal vegetables and chips, ask for today's special

Wild mushroom risotto with pickled ceps and parmesan (ve) £12.50

28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips 10oz Rump £17.95 12oz Rib eye £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 £3.95

Sea salt fries Proper chips Seasonal greens Garden salad

DESSERTS

Seasonal crumble with vanilla bean ice cream £6.25

Steamed syrup sponge pudding with proper custard £5.95

Rhubarb semifreddo with pistachios, poached and raw rhubarb £6.50

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

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

Chocolate and salted caramel truffles £3.50

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

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