

# LUNCH



# MENU

## Small Plates

|  |       |
|--|-------|
| <i>gf(v)</i> Kalamati olives   | 3.25  |
| <i>gf(v)</i> Sweet chilli cashews  | 3.75  |
| Artisan breads, balsamic syrup & olive oil wood roast garlic & rosemary, tapenade            | 4.95  |
| <i>(v)</i> Cream of cauliflower soup served with a cheese scone topped with Welsh rarebit    | 6.50  |
| Chicken liver & cognac parfait, toasted brioche, red onion marmalade                         | 6.75  |
| Crisp whitebait, paprika dusting, tartar sauce   | 6.75  |
| <i>gf</i> Salt & pepper squid, oriental dipping sauce  | 7.50  |
| <i>gf</i> Cornish crab & crayfish cocktail with avocado mango & lime dressing                | 7.50  |
| <i>(v)</i> Baked Camembert, wood smoked garlic with sourdough dipping sticks. For 2 to share | 12.50 |

## Lighter Bites

|   |      |
|---|------|
| <i>(v)</i> Eggs Florentine  | 7.50 |
| Eggs Benedict   | 8.50 |
| Eggs Royale   | 9.00 |
| on toasted muffin, 2 poached eggs, hollandaise sauce  |      |
| <i>(v)</i> Welsh rarebit on rosemary & raisin sourdough candied walnuts & pickled pear      | 7.50 |
| <i>gf(v)</i> Warm spinach & potato waffle with avocado roast cherry tomatoes & feta         | 8.50 |
| Open rare roast beef sandwich on toasted sourdough, rocket & Caesar dressing                | 9.50 |
| <i>(v)</i> Pan roast wild mushrooms, white wine chives & cream on sourdough toast           | 7.50 |
| Italian porchetta on sourdough toast, shaved fennel & apple salad, mustard mayonnaise       | 9.50 |
| Cornish crab & smoked salmon open sandwich with avocado, mango & lime dressing on rye bread | 9.50 |

## Proper Lunches

|  |                    |
|--|--------------------|
| Haddock fillet in beer batter, hand cut chips, minted pea puree & tartare sauce  | 15.50              |
| <i>gf</i> Coq au vin on parsley mash with red wine, smoked bacon & mushrooms served with haricot vert                    | 15.50              |
| <i>gf</i> Smoked haddock & salmon fish cakes on buttered baby spinach with poached egg & hollandaise sauce               | 13.50              |
| <i>gf</i> Home smoked spare ribs with grain mustard & honey glaze, garlic & rosemary potatoes shaved fennel & apple slaw | 15.50              |
| <i>gf(v)</i> Wood roast pumpkin & chestnut gnocchi with crispy sage, Dolcelatte & baby spinach                           | 14.50              |
| <i>gf(v)</i> Beetroot arancini with goats cheese on rocket with lemon & roasted pine nuts                                | 13.50              |
| <i>(v)</i> Mrs Kirkham's Lancashire cheese & onion pie, pear & ginger chutney, watercress salad                          | 14.50              |
| Toad in the hole, Cumberland sausage, Yorkshire pudding, rich roast gravy & onion rings                                  | 13.50              |
| <i>gf</i> Luxury fish pie, chunks of white & smoked fish, king prawns & topped with cheesy mash                          | 15.50              |
| <i>gf</i> Superfood salad with warm smoked salmon, edame beans, avocado & kale, sesame & ginger dressing                 | 15.50              |
| <i>gf</i> Chargrilled steak with cherry vine tomatoes, French fries & truffle butter                                     | 10oz Sirloin 21.50 |
| with either leafy green salad or buttered baby spinach   | 6oz Fillet 24.95   |

## Sides

|   |      |   |      |
|---|------|---|------|
| <i>gf(v)</i> Hand cut chips, smoked garlic mayo | 3.50 | <i>gf(v)</i> Dressed mixed salad              | 4.00 |
| <i>gf(v)</i> French Fries, smoked garlic mayo   | 3.50 | <i>gf(v)</i> Garlic & rosemary sauté potatoes | 4.50 |
| <i>gf(v)</i> Buttered baby spinach              | 4.00 | <i>(v)</i> Cauliflower cheese                 | 4.50 |
| <i>gf(v)</i> Diane sauce                        | 2.50 | <i>(v)</i> Onion rings                        | 3.50 |

*We are open for traditional Sunday lunch every Sunday 12 - 2.30pm  
1 Course 14.95, 2 courses 18.50, 3 courses 21.50*