

Lunch & Early Evening

1 COURSE £12.50 | 2 COURSE £15.50 3 COURSE £19.50

Monday to Friday 12 noon – 2.30pm & 5pm - 7pm Saturday 12 noon – 5pm

Roasts available on Sundays, please see separate menu.

Salmon Fishcake

Garlic & Saffron aioli

Soup of the Day Warm crusty bread

Salad Caprice

Heritage tomatoes | Basil | Mozzarella

Grilled Chicken

Thai sweet chilli salad | Prawn crackers



Minted Pea Risotto

Parmesan | Asparagus

Fish & Chips

 $\textit{Mushy peas} \mid \textit{Lemon} \mid \textit{Tartare sauce}$

Crispy Duck Leg

Sauté potatoes | Green beans | Red wine sauce

Spinning Block Steak Burger

Club sauce | Grilled red onions | Pickles | Brioche bun | Aspen fries

Goosnargh Chicken

Chickpea | Vegetable tagine



Sticky Toffee Pudding

Vanilla ice cream

Chocolate Brownie

Salted Caramel

Homemade Cheesecake of the Day

Berries compote

Selection of Bowland Ice Creams

Homemade shortbread | Berry compote



SALADS

Char-grilled Chicken Caesar £13.50

Cos | Parmesan | Sourdough Bread | Caesar Dressing

Salad Caprice £12.50

Heritage tomatoes | Basil | Mozzarella

GRILL

Our meats are hand cut by eye from local suppliers who specialise in grass-fed, outdoor-reared native breeds

Porterhouse (20 oz)	£40.00
Sirloin (10 oz)	£24.00
Rib Eye (10 oz)	£24.00
Fillet (8 oz)	£28.00
Corn Fed Chicken Breast	£17.95
Bowland Lamb Chops	£22.00

All of the above are served with hand-cut chips, tomato, mushroom & dressed leaves.

Grilled Fish of the Day	£Market Price
Salmon	£18.00
Sea Bass	£17.95

All served with heritage tomato salad, roast garlic aioli & skinny fries

SIDES £3.00

Hand-Cut Chips

Skinny Fries

Bistro Salad

Charred Broccoli

Bowland Onion Rings

SAUCES £3.00

Green Peppercorn

Red Wine

Béarnaise

Garlic Tarragon Butter