

(sample menu)

WHILE YOU WAIT

Olives £3.25

Haddock goujons with tartare sauce £3.75

Buttermilk fried chicken, sweetcorn relish £3.95

Mini mince beef pie, brown sauce £3.95

STARTERS AND LIGHTER DISHES

Seasonal soup with bread and butter v £5.25

Deep fried brie with smoked chilli jam v £4.95

Half dozen oysters with shallot vinegar and tabasco £9.50

Braised pork croquettes, smoked cheese dip £6.25

Devilled crab, salmon and shrimp with sea salt croutes £6.95

Seared pigeon breast with wild mushroom and truffle risotto £6.50

Salt and pepper squid with chilli rice wine dipping sauce £6.50

Devilled veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.95

Duck and pistachio terrine with celeriac puree and amaretto soaked prunes £7.50

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Yorkshire ale rarebit on crusty bread, spicy tomato chutney, salad and fries £7.95

Steak and melting cheese sandwich with sweet peppers, caramelised onions £9.50

Chicken club sandwich, on toasted bloomer with egg mayonnaise and fries £8.95

Fish finger sandwich, toasted brioche, tartare sauce and gem lettuce £8.50

Grilled haddock, cheese and herb crumb with creamed spinach £9.50

Mussels in white wine, garlic and cream sauce with sourdough £8.95

TODAYS MARKET FISH AND SEAFOOD

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

Crab Mackerel Red Mullet Hake Lobster Halibut

PIZZA

Margo; our tomato sauce with oozy mozzarella, feta and basil v £8.50

Woodland; truffle and garlic base, wild mushrooms, smoked ham, butter fried chestnuts,
toasted pinenuts £12.50

Fruit De Mer; king prawn, anchovies, mussels, mozzarella and crispy squid rings £11.50

Angry Pig; Chorizo, mozzarella, sausage, bacon, jalapeno, sriracha sauce £11.50

Black & Blue; Fillet of beef, Harrogate blue cheese, wild mushrooms £12.50

Sloppy Giuseppe; Bolognaise, pepperoni, jalapenos, wood fired peppers
and gooey mozzarella £10.95

MAINS

- Haddock and chips with mushy peas and tartare sauce £12.95
Pheasant breast with cabbage and bacon, fondant potato, red wine sauce £16.95
Whole plaice with new potatoes, roasted beetroot, lemon and chive butter sauce £12.95
The Inn 8oz burger with smoked cheese, BBQ sauce, onion rings and fries £12.50
Potato gnocchi with wild mushrooms, goats curd, rocket and toasted pine nuts v £11.95
Persian spiced chicken breast, jewelled rice, rose petal harissa, almonds and yoghurt £14.95
Monkfish and king prawn Rendang, ginger and lime fried rice, coriander roti bread £17.50
Imam Bayildi; slow roasted aubergine, fragrant spices, almonds, cous cous
and Fattoush salad v £11.95
Pot Pie; Goosnargh chicken, ham hock and leek with puff pastry top, seasonal greens,
proper chips £13.95
Fish Pie; Haddock, salmon and prawns in parsley sauce, smoked cheese mashed
and French peas £13.25
Game suet pastry pie with mashed potato, sticky red cabbage and gravy £15.95
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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 corn £1.95, Blue cheese £1.95
Extras - Onion rings £1.95, Garlic and chilli prawns £4.95

PLATTER £19.95

- Devilled crab, salmon and shrimp pate, Haddock goujons with tartare sauce,
Chris Neve's smoked salmon, Mussels with white wine and garlic cream,
Pork croquettes with smoked cheese dip and Mini mince beef pie

SIDES

£3.50

- Sea salt fries Proper chips Seasonal greens Green salad

DESSERTS

- Syrup sponge with proper custard £5.50
Pear and frangipane tart with clotted cream £5.95
Chocolate fondant with honey comb and salted caramel ice cream £6.50
Sticky toffee pudding with butterscotch sauce and Chantilly cream £5.95
Apple, plum and cinnamon crumble with granola topping and custard £5.50
Three or five cheese selection, with chutney, grapes and crackers £6.95/£8.95
Ice cream selection, with chocolate cannelloni and raspberry sauce £5.25
Chocolate and caramel truffles £3.50