



WHILE YOU WAIT

Olives VE £3.25

Haddock goujons with tartare sauce £4.95

Artisan bread, olive oil and balsamic VE £3.95

STARTERS

3 oysters with shallot vinegar £5.95

Seasonal soup with bread and butter V £5.25

Deep fried brie with smoked chilli jam V £4.95

Ham hock terrine, piccalilli and crusty bread £6.50

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

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

Courgette and carrot fritters, slow roast cherry tomatoes, watercress and pesto VE £5.95

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Fish Platter to share; Devilled crab salmon and shrimp pate, Haddock goujons with tartare sauce, Chris Neve's smoked salmon, Pickled cockles and Crispy squid rings £19.95

SUNDAY ROAST

All served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables and gravy

Chicken breast £13.95

Loin of pork £14.95

Sirloin of beef £16.95

TODAYS MARKET FISH AND SEAFOOD

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

Langoustines

Mackerel

King Scallops

Seabass

Cod

Halibut

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

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels

(Requires 48 hours notice)

*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

MAINS

- Haddock and chips with mushy peas and tartare sauce £12.95
Steak and mushroom pie, suet pastry, braised red cabbage and chunky chips £13.95
Persian spiced chicken breast, jewelled rice, rose petal harissa, almonds and yoghurt £14.95
Pot pie; chicken ham hock and leeks with puff top, seasonal vegetables and chunky chips £14.95
Fish pie; haddock, salmon and prawns in parsley sauce, smoked cheese mash and English garden peas £13.25
Imam byaldi; aubergine and tomato stew, fragrant spices, Fattoush salad, jeweled couscous VE £11.95
Goan curry with king prawns, coconut rice, toasted almonds and grilled flat bread VA £18.50
Potato gnocchi with wild mushrooms, goat's cheese, rocket and toasted pine nuts V £12.50
Plaice fillet with cockles, chargrilled tenderstem, new potatoes and garlic butter £16.50
8oz steak burger, 28 day aged with gouda, BBQ sauce, onion rings and fries £13.50

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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 £1.95, Blue cheese £1.95
Extras; Onion rings £1.95, Garlic and chilli prawns £4.95

PIZZA

- Margo; our tomato sauce with oozy mozzarella, feta and basil V £8.50
Woodland; garlic butter, wild mushrooms, smoked ham, spinach, chestnuts and truffle oil £12.50
Sloppy Giuseppe; bolognese, pepperoni, jalapenos, wood fired peppers and gooey mozzarella £10.95
Fruit De Mer; king prawn, anchovies, mussels, mozzarella and squid rings £11.50
Angry Pig; chorizo, mozzarella, sausage, bacon, jalapeno, sriracha sauce £11.50
Black & Blue; rump steak, Harrogate blue cheese, wild mushrooms £12.50

SIDES £3.50

- Sea Salt Fries Proper Chips Seasonal Vegetables Garden Salad Salt Baked New Potatoes

DESSERTS

- Chocolate and caramel truffles £3.50
Steamed syrup sponge and proper custard £5.50
The Inn Gin and raspberry trifle, garden mint and chocolate crumb £5.95
Ice cream selection, with mini marshmallows and strawberry sauce £5.25
Lemon meringue cocktail, lemon curd, buttered shortbread and cream £5.95
Dark chocolate fondant with honey comb and salt caramel ice cream £6.50
Three or five cheese selection with chutney, grapes and crackers £6.95 or £8.95

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