



- WHILE YOU WAIT -

Olives (ve) £3.25

Haddock goujons with tartare sauce £4.95

Artisan bread, olive oil and balsamic (ve) £3.75

- STARTERS -

3 oysters with shallot vinegar £6.50

Seasonal soup with bread and butter (v) £5.25

Deep fried brie with smoked chilli jam (v) £4.95

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

Steamed Shetland mussels, white wine, garlic, cream, and crusty bread £8.95

Celeriac and tarragon soufflé with wild mushrooms, chicory and parsnip salad (v) £6.95

Pan fried chicken livers with whiskey cream, toasted sourdough and onion crumb £6.50

Bang bang vegan chicken salad with crushed cashew nuts and coriander (ve) (n) £6.95

- SEAFOOD PLATTER -

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

- LUNCH MENU -

Served Monday to Saturday 12 - 5pm

Fish finger sandwich, tartare sauce, baby gem and fries £8.95

Yorkshire ale rarebit on ciabatta, tomato chutney and fries (v) £8.25

Smoked haddock with poached egg, crushed potatoes and grain mustard £9.95

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

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

Steamed Shetland mussels, white wine, garlic, cream, and fries £10.95

- TODAY'S 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.

*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.*

- FRUIT DE MER -

from £50 for two to share

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

(Requires 48 hours notice)

- MAINS -

Haddock and chips with mushy peas and tartare sauce £12.95

Venison cobbler with braised red cabbage and baby carrots £15.95

Persian spiced chicken breast, jewelled rice, rose petal harissa, almonds and yoghurt £15.50

Pot pie; chicken, ham hock and leek with puff pastry, seasonal vegetables and chunky chips £14.95

Fish pie; haddock, salmon and prawns in parsley sauce, smoked cheese mash and French peas £13.95

Imam Byaldi; aubergine and tomato stew, fragrant spices, Fattoush salad, jewelled couscous *(ve)* £11.95

Goan curry with king prawns, coconut rice, toasted almonds and grilled flat bread *(va)* £18.50

8oz steak burger, 28 day aged with gouda, BBQ sauce, onion rings and sea salt fries £13.50

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 vegetables Garden salad Salt baked new potatoes

- DESSERTS -

Chocolate and caramel truffles £3.50

Steamed syrup sponge and proper custard £5.50

Almond panna cotta with blackberries and cinnamon granola £6.50

Ice cream selection, with mini marshmallows and strawberry sauce £5.25

Dark chocolate fondant with honeycomb and salt caramel ice cream £6.50

Seasonal fruit crumble with proper custard £5.95

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

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