



To start

Lemon & thyme infused olives 3.25 (VE)

Bread board - warm sourdough boule with butter 4.00 (V)

Starters & sharers

Chilli non-carne soup with pumpkin seeds, crème fraîche & toasted sourdough 5.50 (V)

Fried squid with a sweet chilli glaze 6.00

Handmade Scotch egg with brown sauce 4.25

Poached egg, chargrilled asparagus & hollandaise sauce on toasted sourdough 5.50 (V)

Deep-fried Camembert with walnut & cranberry dip 4.25 (N)

Smoked Scottish salmon with sourdough, crème fraîche & capers 7.50

To Share - Rosemary & garlic Camembert, baked in sourdough with celery 13.00 (V)

To Share - The Continental Board - Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives & 'nduja sausage 27.00

Light dishes

Chicken Caesar salad with gem lettuce, anchovies, shaved cheese, bacon, Caesar dressing & toasted sourdough croutons 10.00

Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice 9.50 (A,VE,N)

Vegan lasagne with butternut squash, peppers & courgettes 10.00 (A,VE)

Homemade smoked haddock & spring onion fishcakes, free-range poached eggs, Hollandaise sauce & watercress 11.00

Mains

Chicken, portobello mushroom, leek & pancetta pie with roasted roots with mash or triple-cooked chips 11.50 (A)

Red pepper & quinoa burger with fries or roasted beet & pickled walnut salad 10.50 (VE,N)

Confit duck leg with beluga lentils, creamy mash & cavolo nero 14.50

Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 12.25 (A)

Roasted half chicken in lemon & garlic marinade with rosemary fries 12.00

Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 11.95

28-day aged rib-eye steak with horseradish butter, triple-cooked chips & watercress 16.00

Desserts

Salted honey tart with fresh cream & caramel sauce 5.50

Warm chocolate brownie with hazelnut ice cream 5.50 (V,N)

Ice cream - three scoops of hazelnut, chocolate or vanilla 3.50 (V,N)

British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 7.75 (V,N)

Sticky toffee pudding with vanilla ice cream 5.50 (V,N)

Sides

Side of veg 3.50

Watercress & shaved cheese salad 3.50

Triple-cooked chips 3.00

Sweet potato fries 3.50

Fries 3.00