



## SAMPLE MENU

### Snacks

Beefy milk bread, Lydgate butter, caramelised onion, chive £5  
Focaccia, sundried tomatoes, olive oil, balsamic £4 (ve)  
House marinated gordal olives £2.5 (v)

### Starters

White onion veloute  
*Lancashire bomber rarebit, sourdough toast* £7 (v)

Pan fried sea bream  
*ratatouille, prawn mousse tortellini* £7 (c)

Crispy pig  
*hispi cabbage, pineapple, brown sauce* £8

Confit duck leg croquette  
*sweet mustard, pickled onion, rocket* £8

Roasted heritage beetroot  
*carrot, frisée lettuce, whipped tofu, hazelnut dressing* £8 (ve) (c) (n)

Pan fried scallops  
*black lentil dhal, onion bhaji, coriander* £11 (c)

v-vegetarian ve-vegan c-coeliac suitable n-contains nuts

any other allergies, please speak to a member of staff

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### Mains

'Estrella' battered haddock  
*hand cut chips, tartare sauce, mushy peas* £15.75

Cumberland sausage  
*creamed potato, green beans, red onion & cider sauce* £15

Curry of the day £16.5  
(please ask for details)

Pie of the day £16.5  
(please ask for details)

Barn raised Yorkshire chicken  
*asparagus, seasonal mushroom, wild garlic* £23 (c)

Pan fried Skrie cod  
*cauliflower, chorizo, ratte potato, spinach, fish nage* £25

Arborio rice  
*broccoli, gorgonzola, almond* £15 (n) (c)  
*vegan option available*

### Steak

Ribeye 283g approx. weight £33.5  
Fillet Steak 198g approx. weight £35  
*served with onion rings, plum tomato, portobello mushroom*  
*Your choice of hand cut chips, French fries or new potatoes*  
*peppercorn sauce or blue cheese butter*

### Sides £3.5

Hand cut chips (ve)  
French fries (ve)  
Tenderstem broccoli, teriyaki glaze (ve) (c)

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