



STARTERS

Pan Fried Chilli Beef With peppers and onion	£4.75
Homemade Soup of the Day * With warm bread roll	£3.50
Devilled Mushrooms * (v) Served on toasted ciabatta bread	£3.75
Warm Brie and Red Onion Tartlet (v) With sun dried tomatoes	£4.50
Sautéed Piquant Peppers With chorizo and saffron crème fraiche	£4.50
Haggis served on 'Neeps and Tatties' Finished with Drambuie cream sauce	£4.75
Oak Smoked Salmon With herb potato cake and Horseradish dressing	£4.75
Warm Salad of Baked Goats Cheese and Balsamic Shallots (v)	£4.25
Chicken Liver Pate * With Italian bread and plum chutney	£3.75
Slow cooked BBQ Chicken Wings *	£3.75

MAINS

Caraway scented Vegetable Goulash * (v) With warm French bread	£8.95
Grilled Gammon Steak * With pineapple fritter and a poached egg and fries	£8.95
Cod and Crayfish Mornay * With buttered new potatoes, spinach and roasted vine tomatoes	£11.95
Pan roasted Duck Breast on Sautéed Potatoes With crispy kale and raspberry vinaigrette	£11.95
Twice cooked succulent Roast Belly Pork With a honey and apple glaze and red wine jus	£10.95
Salmon Fillet With capers and lemon in a parsley, white wine and black pepper sauce	£11.95
Roast Chicken Breast on Creamy Mash * With braised peas and baby onions	£9.95
Pappadelle with Roasted Red Peppers, Pine Nuts and Basil Oil * (v)	£8.95
Classic Lancashire Hotpot * Served with braised red cabbage	£8.95

TWO COURSES FOR £11.95 PER PERSON *

*ON SELECTED DISHES ONLY.
Subject to terms and conditions.

GRILL

All our cuts of meat are matured for a minimum of 23 days in order to achieve the most tender and flavoursome steaks around. To give the best possible taste to our customers, all steaks are seasoned and cooked to order on our flaming char-grill.

All steaks are served with sautéed mushrooms, onion rings, roasted cherry tomatoes and chunky chips (unless otherwise stated).

6oz Sirloin A classic cut – served with fries, mushrooms and tomato	£9.95*
8oz Fillet The best steak with the softest texture and full of flavour	£16.75
10oz Rump A firmer textured steak, with a strong flavour	£11.95
14oz Porterhouse A similar cut to the Rump but with a slightly softer texture	£13.45

Chef recommends cooking your steak medium to rare for great texture and maximum flavour

SAUCES £2.00

Diane | Blue Stilton | Creamy Peppercorn | Creamy Mushroom

SIDE ORDERS £2.00

Seasonal Vegetables | Homemade Onion Rings
Oven Roasted Vegetables | Rocket Salad with Parmesan
Chunky Chips | Garlic Mash

DESSERTS

110 Cheese Board	£4.25
Classic Treacle Tart * With ice cream	£3.75
Spiced Apple and Pear Crumble * With creamy custard	£3.75
Rich Chocolate and Orange Slice With vanilla whipped cream	£3.95
Cream Filled Profiteroles With dark chocolate sauce	£3.95
Trio of Ice Cream *	£3.50

TO FINISH

Coffee and Dinner Mints £1.00

LIQUEUR COFFEES £3.50

Brandy	-	Courvoisier
Calypso	-	Tia Maria
Irish	-	Jameson's
Irish Cream	-	Baileys
Caribbean	-	Rum
Russian	-	Vodka