

**Warm Sourdough**Balsamic vinegar  
& olive oil **£3.25****THE Grill****Marinated****Olives**  
**£3.25****STARTERS****Chicken Liver Pâté**Bacon bits, crispy shallots,  
sourdough croutes **£8.00****King Prawn & Chorizo**Lemon garlic butter **£8.00****Spiced Chicken Pakora**Tamarind chutney **£8.00****Crispy Halloumi**Piquant peppers  
& cherry tomato chutney (V) **£8.00****Tomato Soup**Rustic bread (V) **£7.00****Soup of the Day**Rustic bread **£7.00****Crispy Oyster Mushrooms**Leeks & cucumber, plum sauce,  
warm pancakes (VG) **£7.00****Crushed Avocado**Cherry tomatoes,  
shallot & basil bruschetta (VG)  
**£8.00****SHARING PLATTERS****Baked Camembert**Confit cherry tomatoes, confit garlic,  
selection of toasted croutes (V) **£15.00****Charcuterie**Salami milano, chorizo, prosciutto, torn mozzarella,  
olives, warm focaccia **£17.00****FROM THE GRILL***All our grills are served with skin on fries, confit cherry tomatoes & watercress.***STEAKS****Fillet**8oz / 224g\* **£28.00****Rib Eye**10oz / 280g\* **£25.00****Sirloin**8oz / 224g\* **£22.00****Côte de Boeuf**25oz / 708g\* / **£56.00**A thick 'bone in' rib steak is one of the  
finest steak dishes and a meaty treat  
for beef lovers. Best served medium rare.  
Two persons.

Served with a choice of 2 Sauces

**Gammon Steak**10oz / 280g\* / **£17.00**

Served with two fried eggs

**Piri Piri Chicken Breast**7oz / 198g\* **£17.00****Cajun Spiced Salmon**6oz / 170g\* / **£18.00****SAUCES**Red wine jus, béarnaise, peppercorn, chimichurri  
**£2.50 each****SIDES**Skin on fries **£4.00**Sweet potato fries **£4.00**Peas & pancetta **£4.00**House salad **£4.00**Hand battered onion rings **£4.00**Selection of seasonal greens **£4.00****MAIN COURSE****Pan Seared Duck Breast**Potato & pancetta rosti,  
wilted spinach,  
blackberry jus **£19.00****Spinach, Sweet Potato & Lentil Dhal**Braised basmati rice,  
naan bread (VG) (GS) **£14.00****American Gourmet Burger**Brioche bun, streaky bacon,  
sliced cheddar, bbq sauce **£17.00****Duo of Lamb**Traditional lancashire hot pot,  
lamb chops, pickled red cabbage,  
carrot & swede **£19.00****Smoked Haddock**Spring onion crushed potatoes,  
buttered leeks, chive hollandaise **£17.00****Butterflied Whole Sea Bass**Parmentier potatoes, tenderstem  
broccoli, sunblushed tomatoes,  
lemon garlic & oregano dressing **£19.00****DESSERTS****Manchester Tart**Coconut ice cream & raspberries  
**£7.00****Warm Chocolate Brownie**Chocolate sauce,  
vanilla ice cream (GF)  
**£7.00****Baked Vanilla Cheesecake**Blueberry compote (GF) **£7.00****Selection of Ice Cream**Clotted cream vanilla, strawberry &  
yuzu (VG), chocolate & sea salt,  
rum & raisin, strawberry,  
sicilian lemon sorbet (V) (GS) **£6.00**  
Three scoops - your choice**Sticky Toffee Pudding**Butterscotch sauce, vanilla ice cream  
**£7.00****Cheese Board**Mature british cheddar,  
wensleydale & cranberries,  
stilton, british brie, chutney & grapes  
**£9.00**

(V) Suitable for Vegetarians. (VG) Suitable for Vegans. (GF) Gluten Free. (GS) Can be made Gluten Free. \*Approximate, uncooked weight.

Food allergies and food intolerance:

We welcome enquiries from customers who wish to know whether our meals contain particular ingredients.

A discretionary service charge of 10% will be added to your bill.