



## EVENING MENU

5.30pm-9.30pm Monday to Saturday

### To Share

(v)(gf) Boscaioli green olives 3

(v) Toasted baguette, hummus and pesto 3.5

(v) Garlic bread 3

### STARTERS

(v)(gf) Homemade soup of the day 4

(gf) Grilled peppered smoked mackerel, horseradish and potato salad, rocket and lemon 6.75

Pulled pork croquettes, sunblush tomato, cornichons, bbq sauce 6.5

Cod, Lancashire cheese and spring onion fishcake, pea puree, crispy capers, herb mayonnaise 6.5

(gf)(v) Grilled goats cheese, beetroot, walnut, rocket 6.5

(v)(gf) Grilled asparagus, parmesan, poached egg, warm ailoi 6.5

### MAIN COURSES

(gf) Miso marinated black cod, spiced jasmine rice, pak choi, wasabi cream, pickled ginger 17.5

(gf) Seabass, new potatoes, asparagus, roast garlic cream, salsa verde, green leaves 16.5

(gf) 210g rump steak, Fat cut chips, burnt onion puree, tenderstem broccoli, pepper sauce 17.5

(gf) Chicken paillard with lemon and herbs, caper berries, roasted plum tomato, red onion, olives, straw chips, aged balsamic, rocket 13.5

Lamb kofta skewer, mango fried potato, red onion, rocket, mint yoghurt, onion bhaji 13.5

280g beef burger with bacon (served with or without cheese), thin fries, homemade onion rings 10.5

(v) 'Veggie fish n chips': Deep fried battered halloumi, hand cut chips, pea puree, tartar sauce, lemon 10.95

(v)(gf) Mushroom risotto, shaved parmesan, truffle oil 10.5

### SIDES

Thin fries 3

Fat cut chips 3

Buttered greens 3

Onion rings 3

Gravy or pepper sauce 1.5

### DESSERTS

Citron tart 5.5

Sticky toffee pudding with honeycomb ice-cream 5.5

(gf) Affogato, double shot amaretto 6.50

(gf) Chocolate orange crème brulee 5.5

Selection of cheeses, chutney and crackers 5.5

Please advise your server if you have any allergies or require information on ingredients used in our dishes.

All dishes can be altered by our chef to suit your dietary requirements where possible (gf)