

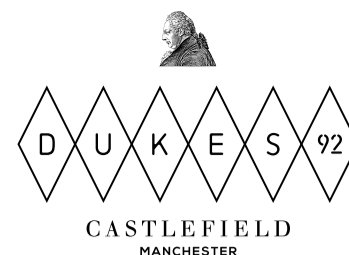
FOOD MENU

Monday - Saturday 12 - 10pm

Sunday 12 - 9pm

If you have any special dietary requirements please let us know before ordering. Full allergen information is available upon request.

A discretionary 10% service charge will be added to groups of six or more dining in our serviced table area.



SMALL PLATES

Chicken Satay Flatbread £8.50 Confit garlic flatbread with grilled chicken, toasted peanuts, cucumber, red peppers, spring onion, fresh coriander and homemade satay sauce - perfect for sharing!	Sesame Soy Chicken Wings £6/£11.50 With spring onion, chilli and ginger.	Crispy Buttermilk Halloumi (V) £6.50 With an avocado, cucumber, tomato and red onion salsa and a paprika-spiced tortilla.
Crispy Chilli Beef £6.50 In a sweet & spicy sauce with toasted cashews and a snow pea & sesame salad.	Tomato & Basil Bruschetta (V) £6 Toasted rustic bread with heritage tomatoes, kalamata olives, fresh buffalo mozzarella and almond pesto. (Vegan & gluten free options available)	Fondue Fries £4.50 Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.
Dynamite Prawns £9 Tempura king prawns with sriracha and lemon crème fraîche.	Bang Bang Cauliflower (VE) £5.50 Tempura cauliflower in a sweet & spicy buffalo sauce with vegan mayonnaise, lemon zest and sesame seeds.	Garlic Bread £4.50 With butter (V) £5 With tomato (V) £5.50 With mozzarella (V)

SANDWICHES

Buffalo Chicken Wrap £9.50 Crispy breaded chicken in a sweet & spicy buffalo sauce with pickled shallots, carrots, roasted peppers, mixed leaves and sesame mayonnaise..	Steak & Onion £11.50 Pan-fried rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!	Prawn & Avo £8.50 Prawns in Marie Rose with baby gem lettuce, tomatoes and avocado on multiseed bloomer.	Battered Fish £8.50 With home-made tartare sauce and cos lettuce on a brioche bun.	Grilled Cheese (V) £7 Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney. With roast carved ham +£1
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DUKES' FAMOUS CHEESE & PATE £13.50

Served with pickled onions, gherkins and crusty wholemeal loaf. Plenty for two people.

Choose any two of the following

CHEESE	Extra Tasty Lancashire
Cambozola	Cropwell Bishop Stilton
Five Shires	Black Wax Cheddar
Double Gloucester	Red Hot Chilli
Chive & Onion	Le Roule Garlic & Herb
White Stilton With Apricot	
PÂTÉ	Duck and Orange Pâté
Ardennes Pâté	Garlic Pâté
Brussels Pâté	

MAINS

Hanging Chicken Kebab £13.50 With roasted pineapple, Padrón peppers and Huli-Huli sauce. Served with crispy potatoes, lime & coriander mayo and warm flatbread.	Proper Cheeseburger £13 Hand-pressed, flat iron beef burger with Black Bomber cheddar, pickles and lashings of burger sauce, served with chunky coleslaw and sweet potato or skinny fries.
Cider-battered Cod £15 With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.	Crispy Halloumi Burger (V) £12.50 Crispy buttermilk halloumi with roasted red peppers, chilli jam and mint yogurt in a brioche bun with homemade coleslaw and sweet potato or skinny fries.
Jerk Chicken Burger £13 Buttermilk fried chicken with jerk spices in a brioche bun with caribbean coleslaw and sweet potato or skinny fries.	Slow Cooked Duck Leg (GF) £17.50 In a coconut, chilli & lime sauce with pak choi, chickpeas, pickled shallots and carrots. Also available with wild & jasmine rice and spinach (VE) £11.00
Pan-Fried Sea Bass £15.50 With sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce. (Gluten Free option available)	Lancashire Cheese & Onion Pie £13.50 With chunky chips, rocket & parmesan salad and Lancashire cheese & tarragon sauce.
Burrata & Mulled Pear Salad (V) (GF) £14.50 With mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam.	

PIZZAS All of our pizzas are also available as large boards, perfect for sharing.

Buffalo Mozzarella & Tomato Pizza (V) £9.50 With fresh basil. (Gluten Free option available +£1*) Add fresh Buffalo Mozzarella +£1.50 / +£4 BOARD	Pulled Chilli Chicken Pizza £11.50 With sticky plum sauce, fresh coriander and spring onion.
Spicy Sausage Pizza £11.50 With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream. (Gluten Free option available +£1*)	Wild Mushroom, Roasted Shallot & White Truffle Pizza (Ve) £12 With wilted spinach, toasted pine nuts and vegan cheese (Gluten Free option available +£1*)
Blue Cheese & Parma Ham £12 Blue stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes (Gluten Free option available +£1*)	Hoisin Duck £11.50 Confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)

*Gluten Free bases are not available for pizza boards

STEAKS

All of our steaks come from grass fed Lancashire cattle direct from the farm. They are dry hung on the bone to ensure exceptional flavour.

8oz Sirloin £22.50 A juicy, full flavour steak with a firm texture, recommended medium-rare. With your choice of fries and a rocket & parmesan salad.	10oz Rib-eye £25.50 Well marbled and intensely flavoured, recommended medium. With your choice of fries and a rocket & parmesan salad.	Peppercorn Sauce + £2
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DESSERTS

Chocolate Volcano (V) £7 Warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream.	Waffle Mess (V) £7 With chocolate sauce, toffee sauce, chocolate cake pieces, mini marshmallows, vanilla ice cream and squirty cream.	Blueberry & Almond Frangipane £7 With a blueberry compôte and vanilla mascarpone.
Sticky Toffee Pudding £7 With butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream. (Gluten Free option available)	Dark Chocolate & Clementine Torte (Ve) (GF) £8 With vegan vanilla ice cream.	

COCKTAILS

Blackberry Mojito £7.50 A refreshing winterberry mojito. Fresh raspberries, mint, bacardi spiced rum and blackberry liqueur.	Porn Star Martini £8.50 Everyone's guilty pleasure! Vanilla vodka, pineapple juice, passion fruit liqueur and citrus, with a side shot of prosecco.
Peach Gin Fizz £7.50 A refreshing, fruity fizz with sweet and sharp tones of lemon and vanilla balanced with peach gin and prosecco.	Rhubarb Swizzle £7.50 Rhubarb & ginger gin, limoncello, lime, cranberry and apple juice. The perfect balance of sweet and sharp.
Mango Rum Punch £8.00 Bacardi Carta Blanca and triple sec shaken with mango puree, pineapple, lime and grenadine.	Pumpkin Spice Espresso Martini £8.00 Two of your favourite winter drinks in one! Smirnoff vanilla, Kahula, espresso and pumpkin spiced syrup.
Salted Blueberry Margarita £9.00 A fruity twist on a classic. El Tequilaño Reposado, triple sec, lime juice, agave syrup and blueberry.	

SUNDAY

Available every Sunday from 12pm.

Roast Rump of Beef £15 With home-made Yorkshire pudding, mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and gravy. (Gluten Free option available)	Roast Chicken Breast £14 With confit garlic & apricot nut stuffing, mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and gravy
Slow Roasted Porchetta £15 With confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy.	Lancashire Cheese & Onion Pie (V) £13 With mashed potatoes, roast potatoes, maple glazed root vegetables, creamed spring greens, French beans and veggie gravy.
Lentil and Spinach Steamed Pudding (Ve) £11.50 Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roast potatoes, maple glazed root vegetables and vegan red wine gravy.	Roast Beef Sandwich £8 Warm roast beef with horseradish mayo, crispy potatoes and a pot of proper gravy on a brioche roll.

KIDS MENU

MAINS All £7

Mozzarella And Tomato Pizza Served with thin cut chips.	Fish & Chips Lightly battered fresh cod fingers with skinny fries and mushy peas.
Crispy Chicken Wings Wth thin cut chips.	Little Beef Dinner (Available every Sunday.) With Yorkshire pudding, mash potato, roast potatoes, maple glazed root vegetables, French beans and gravy. (Gluten Free option available)

AFTERS

Ice Cream Sundae £3.50 Raspberry ripple ice cream with chunky chocolate cake pieces and squirty cream.	Zeppoli £3.50 Sugar coated italian fried dough balls with chocolate sauce.
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DRINKS MENU

WHITE WINE

DRY & CRISP

Viura, Castillo de Piedra Spain	£19.50 175ml £5 / 250ml £6.65
Hints of white flowers and tropical fruit.	
Pinot Grigio, Morajo Italy	£19.50 175ml £5 / 250ml £6.65
Fresh ripe yellow plum with floral notes.	
Sauvignon Blanc, Motu Nui Chile	£23.50 175ml £6 / 250ml £8
Lots of tropical fruit flavours - citrus, pineapple and passion fruit.	
Verdejo Ecológico, Diez Siglos Spain	£24
Ripe stone fruit with zesty lime. Organic white from Rueda, one of Spain's most dynamic regions for dazzling dry whites.	
Gavi, 'La Lancelotta', Piemonte Italy	£25
Notes of perfumed green apples, grapefruit and sweet spices.	
Sauvignon Blanc, Cloud Factory New Zealand	£28
Stone fruit and minerals with flavours of guava and lime.	
Chablis, Domaine De La Motte France	£39
Text-book Chablis packed with mouth-watering citrus flavours.	

FRUITY & AROMATIC

Colombard, Cuvée Jean Paul France	£25
Medium wine with bold aromas of citrus and pear.	
Gros Manseng, Uva Non Grata France	£26
Zingy and packed full of juicy fruit flavours. This niche grape delivers one of the fruitiest and fun wines you're likely to taste.	
Picpoul De Pinet, Cuvée Thetis France	£25
Dry and light-bodied with a good balance of fruit and freshness.	
Albariño, Vila Nova Portugal	£27
Bright and zesty with textural stone fruit and an appealing softness.	
Bacchus, Henners Gardner Street England	£42
A wine full of charm and big juicy, fruity zest - the best English white around.	

RICH & CREAMY

Kleindal Chenin Blanc, Robertson Valley, South Africa	£20.50
Subtle light white peach and plums with a suggestion of coconut.	
Chardonnay Reserve, Mountbridge Australia	£22.50 175ml £5.75 / 250ml £7.65
Subtle light white peach and plums with a suggestion of coconut.	
Teliani No.8 Orange Wine Georgia	£29
Interesting & complex layers of dried fruits and nutty flavours. From the birthplace of wine, this skin contact orange wine is a blend of four Georgian indigenous grapes.	
Pouilly-Fuissé Grande Reserve, Maillettes. France	£60
Creamy and buttery with a lovely touch of oak. Rich but restrained.	

SPARKLING WINE

Prosecco Vignana, Italy	£27 / 125ml £5
Pink Prosecco Dolci Colline, Italy	£31
Cava Brut Nature Reserva, Mas Macia, Spain	£34
CHAMPAGNE	
Louis Dornier et Fils Brut	£49
Louis Dornier et Fils Brut Rosé	£54
Veuve Clicquot Yellow Label	£75
Laurent Perrier La Cuvée Brut	£85
Laurent Perrier Rosé	£110
Dom Pérignon	£260

RED WINE

SOFT & JUICY

Tempranillo, Castillo de Piedra Spain	£19.50 175ml £5 / 250ml £6.65
Light and fruity with a touch of spice on the finish.	
Merlot, Pecking Order South Africa	£21.50 175ml £5.50 / 250ml £7.35
A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spice.	
Cabernet Sauvignon, Cape Heights South Africa	£24 175ml £6.15 / 250ml £8.15
Expressive Cabernet crammed full of varietal character and finesse.	
Douro, Baron Da Várzea Portugal	£29
Delicious, juicy brambly red from northern Portugal.	
Valpolicella Ripasso, Capitel Della Crosara. Italy	£33
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.	

SMOOTH & FRUITY

Rioja, Finca de Oro Spain	£23 175ml £5.90 / 250ml £7.85
A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.	
Tempranillo, Mánon Spain	£26
Vibrant, ripe red packed with black cherry and forest fruit flavours	
Pinot Noir Gran Reserva, Novas Chile	£27
Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruit layered with earthiness.	
Rioja Gran Reserva, Ontañón (2005) Spain	£48
Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.	

CHUNKY & INTENSE

Shiraz, Soldier's Block Australia	£23.50 175ml £6 / 250ml £8
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.	
Malbec, Pablo y Walter Argentina	£26 175ml £6.65 / 250ml £8.85
Dangerously drinkable Mendoza Malbec laced with rich & vibrant fruit flavours.	
Zinfandel, Cline USA	£37
Classic Cali Zin. Ripe, luscious fruit, big and bold. A juicy red that doesn't disappoint.	
Alpha Box & Dice, Mistress Australia	£44
Ripe and enticing aromas get the senses tingling, followed by full yet silky, juicy fruit flavours.	
Amarone Della Valpolicella Prá (2011) Italy	£79
An Amarone of unusual grace and purity from the celebrated Graziano Prá – a sublime wine.	

ROSÉ WINE

Pinot Rosé, Morajo Italy	£20 175ml £5.15 / 250ml £6.85
Pale coral pink colour. Light, dry-ish & ideal for al fresco dining.	
White Zinfandel, Another Story USA	£22 175ml £5.65 / 250ml £7.50
Crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours.	
Côtes de Provence Rosé, Edalisse France	£31
A stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines.	

ALL WINES SERVED IN 175ML OR 250ML MEASURES UNLESS OTHERWISE STATED. 125ML MEASURES ALSO AVAILABLE. ALL VINTAGES MAY VARY.

DRAUGHT BEER

San Miguel Lager 5%	£5
Carlsberg Lager 3.8%	£4.50
Peroni Lager 5.1%	£6
Bootleg American Pale Ale 4.5%	£4.90
Albert's Brew	£4.70
Our bespoke, locally brewed beer. Please ask at the bar for more details.	
Guinness 4.1%	£5.70
Locally Sourced Real Ales	from £4.20
All our ales are specially selected from local suppliers, please ask your server for more information.	

BOTTLED BEER

IPA	
Brewdog Punk 5.6%	£5.70
Goose Island 5.9%	£5.90
LAGER	
Modelo Especial 4.4%	£4.70
Heineken 5%	£4.50
Budweiser 4.8%	£4
Bud Light 3.5%	£4.40
Asahi 5.0%	£4.70
Peroni 5.1%	£4.80
Peroni Gluten Free 5.2%	£4.70
Estrella Damm 4.6%	£4.50
Sol 4.5%	£4.10
Helles 4.8%	£5
Becks 4.8%	250ml £3.40

CIDER

Somersby Cider 4.8%	draught pint £4.40
Old Mout 4.0%	draught pint £5.80
Berries and cherries.	
Magners 4.5%	500ml £5.20
Rekorderlig	500ml £5.80
Strawberry & Lime 4.5% / Passion fruit 4.0%	
Old Mout 4%	500ml £5.70
Kiwi & Lime	

ALCOHOL FREE BEER & CIDER

DRAUGHT	
Brooklyn Alcohol Free 0.0%	£4.10
BOTTLES	
Peroni Libera 0.0%	£5.20
Heineken Alcohol Free 0.0%	£3.50
Old Mout Alcohol Free Cider 0.0%	£4.50
Berries & Cherries	

VIRGIN COCKTAILS

Refresher	£3.50
Orange and apple juice, shaken with raspberries and lime.	
Raspberry & Mint Fizz	£3.50
Blended sweet raspberries and muddled fresh mint, topped with soda and fresh lemon juice.	

SOFT DRINKS

Frobishers Fusion	£3
Apple & Raspberry / Orange & Passion fruit.	
Fentimans Mixers	200ml £3.30
Tonic / Slimline Tonic / Pink Grapefruit Tonic / Valencia Orange Tonic / Connoisseur Tonic / Oriental Tonic / Ginger Ale / Ginger Beer	
Fevertree Elderflower Tonic	200ml £3.30
Fentimans Botanically Brewed	275ml £4.30
Ginger Beer / Sparkling Elderflower / Dandelion & Burdock / Rose Lemonade	
Mineral Water	330ml £2.10 / 750ml £3.30
Sparkling / Still	
Bottled Coke	£3.10
Coke Zero	£2.60
Bottled Diet Coke	£2.60
Red Bull	£4.00
Red Bull Sugar-Free	£3.70
Appletiser	£2.80

ALCOHOL FREE WINES

Nosecco, Sparkling Wine	£16.50
Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.	
Sauvignon Blanc, White Wine	£19
Flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity.	
Rosé	£19
Aromas of ripe strawberries and sweet plum following through to a balanced palate.	
Shiraz, Red Wine	£19
A very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket.	

GIN & TONIC

Mermaid Pink Gin	
Aromatic and refreshing, this award winning gin is infused with flavours of fresh strawberries.	
TONIC	Fentiman's Elderflower Tonic
SERVE	Cucumber wheels
£8.20	

Tanqueray Sevilla	
Made with bittersweet seville oranges to deliver a zesty, fruitful gin.	
TONIC	Fentiman's Valencian Orange Tonic
SERVE	Orange twist
£7.50	

Manchester Gin	
Traditionally distilled with a contemporary flavour, this is a balanced, citrus-forward gin.	
TONIC	Fentiman's Connoisseurs Tonic
SERVE	Lemon peel & rosemary
£8.50	

June Gin	
A delicate and elegant gin liqueur softened by wild peach and summer fruits.	
TONIC	Fentiman's Indian tonic
SERVE	Fresh raspberries
£7.50	

Opihr Gin	
Oriental spiced dry gin.	
TONIC	Fentiman's Oriental Yuzu Tonic
SERVE	Sliced lime
£7.40	