

# 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 dining tables in our serviced table area.

If you do choose to pay it be assured that 100% of the tips go to our team. We believe it takes a whole group of amazing people to deliver a great dining experience - we hope you agree!



## SMALL PLATES

<b>Dynamite Prawns</b> Tempura king prawns with sriracha and lemon crème fraîche.	<b>£9</b>	<b>Tomato &amp; Mozzarella Bruschetta (V)</b> Toasted rustic bread with slow roasted heritage tomatoes, black olive tapenade, buffalo mozzarella, and rocket & basil salad. (Gluten Free option +£1 and Vegan option available)	<b>£6.50</b>	<b>Fondue Fries (V)</b> Skinny fries with Sunday gravy, a dollop of caramelised onion and Black Bomber cheese sauce.	<b>£4.50</b>
<b>Sesame Soy Chicken Wings</b> With spring onion, chilli and ginger.	<b>£6/£11.50</b>	<b>Bang Bang Cauliflower (VE)</b> Tempura cauliflower in a sweet & spicy buffalo sauce with vegan mayonnaise, lemon zest and sesame seeds.	<b>£6.00</b>	<b>Garlic Bread</b> With butter (V) With tomato (V) With mozzarella (V)	<b>£4.50</b> <b>£5</b> <b>£5.50</b>
<b>Crispy Calamari</b> With a smoked garlic aioli.	<b>£6.50</b>				
<b>Padrón Peppers (Ve) (GF)</b> With rock salt.	<b>£3</b>				

## SANDWICHES

<b>Grilled Chicken Greek Wrap</b> Grilled chicken with roasted red peppers, pickled chilli, mixed leaves and feta in a warmed flatbread with a mint yoghurt dip.	<b>£9</b>
<b>Steak &amp; Onion</b> Pan-fried rump steak - with Worcestershire sauce, muscovado braised red onions, English mustard, Black Bomber cheese sauce and rocket on toasted ciabatta - wow!	<b>£12</b>
<b>Battered Fish</b> With home-made tartare sauce and cos lettuce on a brioche bun.	<b>£8.50</b>
<b>Grilled Cheese (V)</b> Toasted bloomer with Garstang White, Grandma Singleton's Lancashire, mozzarella and date & apple chutney. With crispy pancetta.	<b>£7</b> +£1
<b>Spiced Chickpea Falafel Wrap (Ve)</b> With roasted red peppers, pickled vegetables, mixed leaves, sriracha vegan mayo in a warmed flatbread.	<b>£8.50</b>

## SUMMER SHARERS

<b>Crispy Beef Lettuce Cups</b> With Szechuan sauce, pickled vegetables, chilli and Japanese prawn crackers	<b>£14</b>
<b>Popeye Nachos</b> Minced beef, creamed spinach and parmesan dip with 'nduja oil, jalapeños and tortillas. Give them a try! (They taste nicer than they sound.)	<b>£10</b>
<b>Truffle &amp; Parmesan Smashed Crispy Potatoes</b> Smashed crispy potatoes loaded with truffle mayonnaise and parmesan.	<b>£9</b>
<b>Dukes Cheese &amp; Pâté Board</b> Cambozola cheese and Double Gloucester Chive & Onion cheese, Brussels pâté and duck & orange pâté. Served with pickled onions, gherkins and crusty wholemeal loaf.	<b>£14</b>

## MAINS

<b>Hanging Chicken Kebab</b> With roasted pineapple, Padrón peppers and Huli-Huli sauce. Served with crispy potatoes, mixed salad, sour cream and warm flatbread.	<b>£14</b>
<b>Cider-battered Cod</b> With chunky chips, proper mushy peas and home-made tartare sauce. If you'd like bread & butter or gravy, just ask.	<b>£15.50</b>
<b>Jerk Chicken Burger</b> Buttermilk fried chicken with jerk spices in a brioche bun with Caribbean coleslaw and sweet potato or skinny fries.	<b>£13</b>
<b>Pan-Fried Sea Bass</b> With wild & jasmine rice, mango salsa, Japanese prawn crackers and a punchy ginger & chilli sauce	<b>£18</b>
<b>Whipped Goats' Cheese &amp; Beetroot Salad (V)</b> Whipped goats' cheese with harissa quinoa, beetroot, wild rocket, crispy fattoush, fresh pomegranate and a honey & cracked black pepper dressing (Gluten Free option available)	<b>£12.50</b>

<b>Proper Cheeseburger</b> 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	<b>£13</b>
<b>The Beyond Burger (Ve)</b> Plant based burger that looks and cooks like meat with vegan cheese, lettuce, pickles, lashings of sriracha mayo, served with sweet potato or skinny fries.	<b>£12</b>
<b>Malayan Chicken</b> Chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and chargrilled flatbread. (Gluten Free option available) Also available with spinach & chickpeas (Ve)	<b>£14.50</b> <b>£11</b>
<b>Dukes Chicken Caesar Salad</b> Chicken, smoked pancetta and crispy onions with baby gem lettuce, shaved parmesan and homemade Caesar dressing	<b>£11</b>

## PIZZAS

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

<b>Mozzarella &amp; Tomato Pizza (V)</b> With fresh basil. (Gluten Free option +£1.50* and Vegan option available) Add fresh Buffalo Mozzarella +£1.50 / +£4 BOARD	<b>£9.50</b> BOARD <b>£24</b>	<b>Pulled Chilli Chicken Pizza</b> With sticky plum sauce, fresh coriander and spring onion.	<b>£11.50</b> BOARD <b>£27</b>
<b>Spicy Sausage Pizza</b> With 'nduja sausage, pepperoni, red & yellow peppers, coriander, red onion and sour cream. (Gluten Free option available +£1.50*)	<b>£11.50</b> BOARD <b>£27</b>	<b>Wild Mushroom, Roasted Shallot &amp; White Truffle Pizza (Ve)</b> With wilted spinach, toasted pine nuts and vegan cheese (Gluten Free option available +£1.50*)	<b>£12</b>
<b>Blue Cheese &amp; Parma Ham</b> Blue Stilton with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes (Gluten Free option available +£1.50*)	<b>£11.50</b> BOARD <b>£27</b>	<b>Chicken Caesar</b> Confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade Caesar dressing (no tomato)	<b>£11.50</b> BOARD <b>£27</b>

\*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.

<b>8oz Sirloin</b> A juicy, full flavour steak with a firm texture, recommended medium-rare. With your choice of fries and house salad. (Gluten Free option available)	<b>£22.50</b>
<b>9oz Rib-eye</b> Well marbled and intensely flavoured, recommended medium. With your choice of fries and house salad. (Gluten Free option available)	<b>£25.50</b>
<b>Peppercorn Sauce</b>	<b>+ £2</b>

## DESSERTS

<b>Chocolate Volcano (V)</b> Warm chocolate pudding with a gooey chocolate fondant centre served with Longridge Farm's vanilla ice cream	<b>£7</b>	<b>Sticky Toffee Pudding</b> With butterscotch sauce, toasted pecans and Longridge Farm's vanilla ice cream. (Gluten Free option available)	<b>£7</b>	<b>Homemade Doughnuts (V)</b> Sugar coated doughnuts filled with gooey chocolate & bananas and toffee sauce	<b>£7</b>
<b>Blueberry &amp; Almond Frangipane</b> With a blueberry compôte and vanilla mascarpone.	<b>£7</b>	<b>Dark Chocolate &amp; Clementine Torte (Ve) (GF)</b> With vegan vanilla ice cream.	<b>£8</b>		

## COCKTAILS

<b>Godfather Sours</b> "Forgive. Forget. Life is full of misfortunes." but this drink is not one of them, a beautiful balance of amaretto and whisky with a sours twist	<b>£9.75</b>
<b>Porn Star Martini</b> Everyone's guilty pleasure! Vanilla vodka, pineapple juice, passion fruit liqueur and citrus, with a side shot of prosecco.	<b>£9.00</b>
<b>Coco Loco</b> A twist on the classic piña colada, blending melonade and coconut, pineapple and rum	<b>£8.00</b>
<b>Kiwi Nectarine Fresca</b> A fruity and refreshing drink with peach liqueur, kiwi, apple juice and vanilla vodka.	<b>£8.00</b>
<b>Mango Rum Punch</b> Bacardi Carta Blanca and triple sec shaken with mango purée, pineapple, lime and grenadine.	<b>£8.50</b>
<b>Mancunian Iced Tea</b> The classic taste of dandelion & burdock brought to life with tequila, vodka, gin and orange liqueur.	<b>£9.00</b>
<b>Gin Berry Crush</b> A summery gin sour with a kick! Blackberry liqueur and Tanqueray gin balanced with pomegranate and cranberry.	<b>£8.50</b>

## SUNDAY

Available every Sunday from 12pm.

<b>Roast Rump of Beef</b> With home-made Yorkshire pudding, mashed potatoes, roast potatoes, maple glazed carrots, creamed spring greens, French beans and gravy. (Gluten Free option available)	<b>£15</b>
<b>Roast Chicken Breast</b> With confit garlic & apricot nut stuffing, mashed potatoes, roast potatoes, maple glazed carrots, creamed spring greens, French beans and gravy.	<b>£14</b>
<b>Slow Roasted Porchetta</b> With confit garlic & apricot stuffing, crispy crackling, roast potatoes, mash, maple glazed carrots, French beans and proper gravy.	<b>£15</b>
<b>Lancashire Cheese &amp; Onion Pie (V)</b> With mashed potatoes, roast potatoes, maple glazed carrots, creamed spring greens, French beans and veggie gravy.	<b>£13.50</b>
<b>Lentil and Spinach Steamed Pudding (Ve)</b> Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roast potatoes, maple glazed carrots and vegan red wine gravy.	<b>£11.50</b>
<b>Roast Beef Sandwich</b> Warm roast beef with horseradish mayo, crispy potatoes and a pot of proper gravy on a brioche roll.	<b>£8</b>

## KIDS MENU

<b>MAINS</b>	<b>All £7</b>
<b>Mozzarella And Tomato Pizza</b> Served with thin cut chips.	
<b>Fish &amp; Chips</b> Lightly battered fresh cod fingers with skinny fries and mushy peas.	
<b>Crispy Chicken Wings</b> With thin cut chips.	
<b>Little Beef Dinner</b> (Available every Sunday.) With Yorkshire pudding, mash potato, roast potatoes, maple glazed carrots, French beans and gravy. (Gluten Free option available)	

## AFTERS

<b>Ice Cream Sundae</b> Raspberry ripple ice cream with chunky chocolate cake pieces and squirty cream.	<b>£3.50</b>
<b>Sugar Coated Dough Balls</b> Sugar coated Italian fried dough balls with chocolate sauce.	<b>£3.50</b>

# DRINKS MENU

## WHITE WINE

### DRY & CRISP

**Viura, Castillo de Piedra** £20  
Spain 175ml £5.15 / 250ml £6.85  
Hints of white flowers and tropical fruit.

**Pinot Grigio, Morajo** £20.50  
Italy 175ml £5.25 / 250ml £7.00  
Fresh ripe yellow plum with floral notes.

**Sauvignon Blanc, Sierra Grande** £23.50  
Chile 175ml £6 / 250ml £8.50  
Packed with lemon and kiwi fruit flavours

**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** £28  
175ml £7.15 / 250ml £9.50  
Notes of perfumed green apples, grapefruit and sweet spices.

**Sauvignon Blanc, Cloud Factory New Zealand** £28.50  
Stone fruit and minerals with flavours of guava and lime.

**Chablis, Domaine De La Motte France** £44  
Text-book Chablis packed with mouth-watering citrus flavours.

### FRUITY & AROMATIC

**Cuvée Jean Paul, Colombard France** £25  
Medium wine with bold aromas of citrus and pear.

**Grüner Veltliner, Franz & Friends 2021 Austria** £37  
Fresh and appealing with stone fruit, green apple and lightly exotic characters

**Picpoul De Pinet, Cuvée Thetis France** £25.50  
Dry and light-bodied with a good balance of fruit and freshness.

**Albariño, Vila Nova Portugal** £28  
Bright and zesty with textural stone fruit and an appealing softness.

**Bacchus, Henners Gardner Street England** £43  
A wine full of charm and big juicy, fruity zest - the best English white around.

### RICH & CREAMY

**Kleindal Chenin Blanc, Robertson Valley, South Africa** £22  
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.

**House of Baja, Branco Portugal** £28  
An aromatic evolution of dried lowers and orange blossom with a touch of pineapple

**Vallet Frères, Bourgogne Blanc 2020 France** £56  
Beautifully balanced and classic white burgundy, with a restrained, mineral palate and a creaminess to the nose

## ROSÉ WINE

**Pinot Rosé, Morajo Italy** £21.50  
175ml £5.50 / 250ml £7.35  
Pale coral pink colour. Light, dry-ish & ideal for al fresco dining.

**White Zinfandel, Another Story USA** £23  
175ml £5.90 / 250ml £7.85  
Crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours.

**Côtes de Provence Rosé, Edalise France** £33  
A stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé

## RED WINE

### SOFT & JUICY

**Tempranillo, Castillo de Piedra Spain** £21.50  
175ml £5.50 / 250ml £7.35  
Light and fruity with a touch of spice on the finish.

**Merlot, Pecking Order South Africa** £23  
175ml £5.90 / 250ml £7.85  
A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spice.

**Cabernet Sauvignon, Cape Heights South Africa** £25  
175ml £6.40 / 250ml £8.50  
Expressive Cabernet crammed full of varietal character and finesse.

**Gamay, Uva Non Grata, France** £29  
Bouncy, crunchy gamay packed with fresh, primary fruit aromas and delicious soft red berry flavours

**Valpolicella Ripasso, Folonari. Italy** £32  
Black cherry, damson and hints of dried fruit lead with a lingering warm spiced finish

### SMOOTH & FRUITY

**Rioja, Finca de Oro Spain** £24  
175ml £6.15 / 250ml £8.15  
A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.

**Monastrell Organic, Galeam Spain** £31.50  
Pronounced dark fruit aromas of ripe blackcurrants and plum with hints of black pepper

**Pinot Noir Gran Reserva, Novas Chile** £28  
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** £50  
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** £24.50  
175ml £6.25 / 250ml £8.35  
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

**Malbec, Turno de Noche Argentina** £27  
175ml £6.90 / 250ml £9.15  
Dangerously drinkable Mendoza Malbec laced with rich & vibrant fruit flavours.

**Zinfandel, Cline USA** £41  
Classic Cali Zin. Ripe, luscious fruit, big and bold. A juicy red that doesn't disappoint.

**Living Roots, Depths of the Earth Australia** £44  
Like a good soil profile, these diverse varieties come together to form a quietly complex wine

**Amarone De Valpolicella Montresor (2017)** £67  
A generous and complex style of amarone combining rich dried fruit characters with freshness and balance

## SPARKLING WINE

**Prosecco Vignana, Italy** £30 / 125ml £5.50

**Pink Prosecco Dolci Colline, Italy** £32

**Amaluna Emiliana, NV, Chile** £37

## CHAMPAGNE

**Louis Dornier et Fils Brut** £56

**Louis Dornier et Fils Brut Rosé** £60

**Veuve Clicquot Yellow Label** £85

**Laurent Perrier La Cuvée Brut** £97

**Laurent Perrier Rosé** £130

**Dom Pérignon** £330

## ALCOHOL FREE WINES

**Nosecco, Sparkling Wine** £18.50  
Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.

**Sauvignon Blanc, White Wine** £20  
Flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity.

**Rosé** £20  
Aromas of ripe strawberries and sweet plum following through to a balanced palate.

**Shiraz, Red Wine** £20  
A very balanced red which can be enjoyed with mild curry dishes or a nice slow cooked brisket.

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%** £5.40

**Carlsberg Lager 3.8%** £4.75

**Birra Moretti 4.6%** £5.85

**Bootleg American Pale Ale 4.5%** £5.30

**Albert's Brew** £5.10  
Our bespoke, locally brewed beer. Please ask at the bar for more details.

**Guinness 4.1%** £6.00

## BOTTLED BEER

**IPA**

**Brewdog Punk 5.6%** £5.90

**Goose Island 5.9%** £6.20

### LAGER

**Heineken 5%** £4.75

**Budweiser 4.8%** £4.60

**Asahi 5.0%** £4.85

**Peroni 5.1%** £4.90

**Estrella Damm 4.6%** £4.70

**Sol 4.5%** £4.40

**Blue Moon 5.4%** £5.30

## CIDER

**Somersby Cider 4.8%** draught pint £4.80

**Old Mout 4.0%** draught pint £6.10  
Berries and cherries.

**Magners 4.5%** 500ml £5.80

**Rekorderlig Strawberry & Lime 4.5% / Passion fruit 4.0%** 500ml £6.40

**Old Mout 4%** 500ml £6.00  
Kiwi & Lime

## ALCOHOL FREE

### DRAUGHT

**Brooklyn Alcohol Free 0.0%** £4.60

### BOTTLES

**Peroni Libera 0.0%** £4.20

**Heineken Alcohol Free 0.0%** £4.10

**Old Mout Alcohol Free Cider 0.0%** £4.40  
Berries & Cherries

## TEA

**Traditional English** all £2.75

**Earl Grey**

**Green Tea**

## HOT CHOCOLATE

**The Works** £3.60  
Chocolate and steamed milk with mini marshmallows and cream.

**After Eight** £4.60  
With Crème de Menthe and Baileys.

## LIQUEUR COFFEE all £4.75

Strong, sweet coffee finished with fresh cream.

**Jameson Irish Coffee Baileys Coffee**

**Tia Maria Coffee**

**Amaretto Coffee**

**Brandy Coffee**

## SOFT DRINKS

**Frobishers Fusion** £3.25  
Apple & Raspberry / Orange & Passion fruit.

**Franklin & Son Tonics** 200ml £3.30  
Tonic / Slimline Tonic / Elderflower & Cucumber / Sicilian Lemon / Rosemary & Black Olive Tonic

**Mineral Water** 330ml £2.40 / 750ml £3.60  
Sparkling / Still

**Bottled Coke** £3.40

**Coke Zero** £2.90

**Bottled Diet Coke** £2.60

**Red Bull** £4.40

**Red Bull Sugar-Free** £4.10

**Appletiser** £2.80

## 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.

## COFFEE

**Filter** £2.75

**Espresso** £2.75

**Double Espresso** £3

**Cappuccino** £3

**Flat White** £3

**Macchiatto** £3

**Cafe Latte** £3

## GIN & TONIC

### Malfy Rosa

A bright and refreshing flavoured gin

TONIC Franklin & Son tonic  
SERVE Cucumber wheels

£7.70

### Tanqueray Sevilla

Made with bittersweet seville oranges to deliver a zesty, fruitful gin.

TONIC Franklin & Son sicilian lemon tonic  
SERVE Orange twist

£7.60

### Manchester Gin

Traditionally distilled with a contemporary flavour, this is a balanced, citrus-forward gin.

TONIC Franklin & Son indian tonic water  
SERVE Lemon peel & rosemary

£8.50

### Whitley Neil

Rhubarb & ginger gin a firm favourite among the whitley neill range

TONIC Franklin & Son indian tonic water  
SERVE Lemon & mint

£7.20

### Opihr Gin

Oriental spiced dry gin.

TONIC Franklin & Son rosemary tonic  
SERVE Orange twist

£7.80