

WINTER SPECIALS

10 MAIN COURSE DISHES REDUCED TO ONLY £5.99

Chilli Loaded Potato Skins

Trio of potato skins stuffed with our chefs chilli and topped with cheese and jalapeño peppers and oven melted. Served with a mixed leaf salad and deli-coleslaw.

Ciabatta Tuna Melt

Sliced ciabatta topped with tuna, red onion and melted cheddar served with mixed leaf salad and deli-coleslaw.

Chicken & Ham Platter

Chicken and honey roast ham served on a bed of mixed leaf salad and creamy coleslaw.

Traditional Roast Turkey

Succulent turkey breast served with Yorkshire pudding, real roast gravy, roast potatoes, new potatoes and seasonal vegetables.

Traditional Roast Beef

Succulent locally sourced beef served with Yorkshire pudding, real roast gravy, roast potatoes, new potatoes and seasonal vegetables.

Traditional Quorn Roast (v)

Succulent quorn roast fillets served with a white wine mushroom sauce, Yorkshire pudding, roast potatoes, new potatoes and seasonal vegetables.

Traditional Roast Lamb (£1.45p Supp)

Local roast leg of lamb served with Yorkshire pudding, real roast gravy, roast potatoes, new potatoes and seasonal vegetables.

Lasagne (£1.75 Supp)

Layers of pasta with a meat bolognese and mornay sauce, topped with melted cheese. Served with garlic bread.

Chefs Famous Steak & Potato Pie

Tender chunks of steak and potatoes in a rich roast gravy served with thick cut chips and local vegetables.

Lancashire Hotpot

Chunks of lamb, onions and potato slowly cooked in a rich lamb stock gravy topped with a puff pastry crust served with red cabbage and seasonal vegetables.

Mushroom Alfredo (V)

Pan fried mushrooms bound in a creamy white wine sauce tossed in spaghetti with garlic bread.

Trendy Turkey

An 11+hot baguette stuffed with succulent turkey and sage and onion stuffing a side portion of roast potatoes with a real roast gravy boat.

Trendy Beef

An 11+hot baguette stuffed with roast beef and mushrooms served with a side portion of roast potatoes and a real roast gravy boat.

Trendy Quorn (v)

An 11+hot baguette stuffed with quorn fillets and mushrooms served with a white wine mushroom sauce plus a side portion of roast potatoes.

Trendy Lamb (£1.45p Supp)

An 11+hot baguette stuffed with local roast leg of lamb and mushrooms served with roast potatoes and a real roast gravy boat.

Chefs Signature Fish Pie (£1.75 Supp)

Delicious chunks of fish including Haddock, Salmon and Prawns simmered in a parsley white wine cream sauce topped with mash and served with vegetables and thick cut chips.



Gluten & Wheat Free Coeliac Choices



Cheese & Onion Quiche

Award winning Coeliac warm Cheese & Onion Quiche, chipped potatoes and mixed leaves.

Traditional Turkey Roast

Succulent turkey breast served with gluten free gravy, roast potatoes, new potatoes and seasonal vegetables.

Leek & Potato Pie

Celiac leek, potato and cheese pie served with chipped potatoes and garden peas.

**A full range of gluten-free dishes and sauces are available
and cooked to order.**

HEAVENLY BAKES

3 Course Menu

Served Daily £10.95

Served Noon to 8pm
7 Days a Week

Children Under 12yrs £6.95 with Ice Cream Dessert

Chefs Soup of the Day

Served piping hot with parmesan croutons, warm roll and butter.

Chilled Honeydew Melon

Chilled Melon boat with winter fruit coulis.

OR

(or choose from one of our starters below for only £1.95 supplement)

Duck Spring Rolls

Mini duck spring rolls served with hoi sin dipping sauce and mixed leaves.

Chefs Pate

Smooth liver pate served with hot finger toast and butter.

Breaded Garlic Mushrooms

Deep fried and served with a creamy garlic dipping sauce.

Prawn Cocktail

Succulent Greenland prawns in Marie Rose sauce, served on a bed of iceberg lettuce with brown bread and butter.

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### Roast Beef

Locally sourced beef served with Yorkshire Pudding.

### Roast Turkey

Roast turkey breast, cranberry, sage & onion stuffing and Yorkshire Pudding.

### Quorn Roast

Quorn fillets served with a white wine mushroom sauce and Yorkshire Pudding.

### Roast Leg of Lamb

Roast leg of lamb and mint sauce served with Yorkshire Pudding. (*£1.45p supplement*)

### Poached Salmon

Salmon fillet in a creamy white wine, mushroom & chive sauce. (*£2.25 supplement*)

### Lakeland Sirloin Steak

Cooked to your liking and smothered in a creamy peppercorn or mushroom sauce. Served with thick cut chips and garden peas. (*£3.75 supplement*)

*All of the above are served with a selection of local potatoes and seasonal vegetables unless otherwise stated.*

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Chef's Fruit Crumble & Custard

Dessert of the Day

Assorted Ices

EARLY BIRD

2 Course Winter Menu
Served Mon to Sat inclusive
4pm – 7pm £9.99

Prawn and Salmon Platter

Succulent Greenland prawns and fresh poached salmon flakes bound together in a lemon zest crème fraiche, sat on a bed of mixed leaves.

Duck Spring Rolls

Mini duck spring rolls served with hoi sin dipping sauce and mixed leaves.

Chefs Chicken Liver Pate

Smooth liver pate served with hot finger toast and butter, garnished with salad.

Hot and Kickin' Chicken Wings

Hot and spicy chicken wings served with a cool garlic dip.

Chefs Soup of the Day (V)

Served piping hot with parmesan croutons, warm roll and butter.

Breaded Garlic Mushrooms (V)

Deep fried and served with a creamy garlic dipping sauce.

Lakeland Sirloin Steak

Cooked to your liking and served with onion rings, mushrooms, tomato, salad garnish garden peas and thick cut chips.

Hawaiian Chicken

Char-grilled chicken breast topped with bacon, pineapple and melted cheese served with thick cut chips and garden peas.

Salmon Fillet (V)

A salmon fillet in a creamy white wine, mushroom and chive sauce served with vegetables and buttered new potatoes.

Steak & John Smiths Ale Pie

Chunks of juicy steak in a rich ale gravy and served in a pie crust, thick cut chips and garden peas.

Stilton & Mushroom Pudding (V)

A delicious suet pudding filled with mushrooms and onions in a peppered stilton sauce, served with thick cut chips and garden peas.

Gammon Steak

A juicy 8oz gammon steak grilled and served with your choice of pineapple, fried egg or topped with grilled cheddar cheese, served with thick cut chips and garden peas.

Peppered Chicken

Char-grilled chicken breasts pan-fried in a creamy peppercorn sauce, served with thick cut chips and a selection of vegetables.

Choose any dessert from our extensive dessert menu offering you over 8 choices
(Cheese & Biscuits £1 Supplement).

Last Orders 7pm prompt

Choose any Starter and Main or Main and Dessert