

To Start

Chef's Soup of the Day v gf* 4.75

Our chef's homemade soup, served with croutons and a warm rustic roll

Hot & Kickin' Chicken Wings 6.25

Hot and spicy chicken wings, served with mixed leaves and a cool garlic dip

Garlic Mushroom Pot v 5.95

Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia

Prawn & Salmon Platter gf* 7.45

Succulent Greenland prawns and freshly poached salmon flakes bound together in a lemon zest crème fraiche, sat on a bed of mixed leaves, served with brown bread and butter

Cauliflower Bites ve 5.95

A basket of crisp, spicy cauliflower bites served with sweet chilli and garlic mayonnaise dipping sauces

Salt & Pepper Calamari 6.95

Tender squid chunks covered in a salt and pepper coating served with mixed leaves, sweet chilli sauce and garlic mayonnaise

Ham Hock & Pea Terrine gf* 6.75

British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli

Seafood Basket 7.45

Panko breaded calamari, king prawns, battered cod, salt and pepper squid chunks, mixed leaves and tartare sauce

For The Kids

All Include a vanilla ice cream pot. For under 12's only

Little Kids 5.95

Chicken Strips gf

100% chicken breast in a natural breadcrumb, served with chips and a choice of garden peas or baked beans

Two Sausages

Pork sausages, served with chips and a choice of garden peas or baked beans

Fish Goujons

Freshly hand battered goujons, served with chips and a choice of garden peas or baked beans

Bigger Kids 6.95

Sausage & Mash

Served with Yorkshire pudding, garden peas and rich gravy

Chicken Breast gf*

Served with mashed potatoes, Yorkshire pudding, vegetables and rich gravy

Cheeseburger

A 100% beef burger, topped with melted cheese in a brioche bun served with thick cut chips

At The Deli

Goats Cheese Bruschetta gf* 6.95

Warm creamy Goats cheese, sun blushed tomatoes and caramelised onions served on a toasted ciabatta drizzled with a balsamic glaze

Battered Fish Finger Butty ve* 6.95

Battered fish goujons on a toasted brioche bun, served with mushy peas and tartar sauce

Tuna and Cheese Melt gf* 6.95

Tuna flakes and red onion bound together in mayonnaise, topped with melted cheddar cheese on a crunchy ciabatta. Served with a salad garnish and homemade creamy coleslaw

Prawn and Salmon Ciabatta gf* 8.95

Poached Salmon flakes and succulent Greenland prawns bound together in a lemon zest crème fraiche on a crunchy ciabatta or brown bread. Served with a salad garnish and homemade creamy coleslaw

Chicken Fajita Ciabatta gf* 8.95

Chicken breast coated in fajita seasoning, with red onion, crisp rocket leaves and topped with a sour cream drizzle on a crunchy ciabatta. Served with a salad garnish and homemade creamy coleslaw

Chilli Cheese Fries gf 9.95

A huge bowl of our famous thick cut chips, topped with our chef's own chilli, jalapenos, topped with melted cheese

The Dippers

Cumberland Dipper 9.95

Our butchers thick Cumberland sausages, caramelised onion and creamy mild mustard mayonnaise in a crunchy ciabatta served with thick cut chips and rich roast gravy dipping pot

Beef Dipper gf* 9.95

A crunchy ciabatta stuffed with succulent warm roast Beef and sautéed mushrooms served with thick cut chips and a rich roast gravy dipping pot

Turkey Dipper gf* 9.95

A crunchy ciabatta stuffed with warm tender roast Turkey and sage & onion stuffing served with thick cut chips, a rich roast gravy dipping pot

On The Side

Portion of thick cut chips ve gf 2.75

Bowl of thick cut chips ve gf 3.75

Beer battered onion rings ve 3.50

Garlic & Rosemary Focaccia ve* gf* 3.95

Garlic & Rosemary Focaccia with cheese gf* 4.95

Cauliflower Cheese v 2.50

Creamy peppercorn sauce v gf 2.50

Mushroom, white wine and cream sauce v gf 2.50

Little and Large

Grilled Gammon Steak *gf* Little 8.95 Large 12.95

A juicy gammon steak grilled and served with your choice of fried egg or pineapple, garden peas and thick cut chips

Succulent Top-Side of Beef *gf** Little 9.95 Large 13.95

Freshly carved top-side of Beef, served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Turkey Saddle *gf** Little 9.95 Large 13.95

Hand-carved Traditional roast Turkey served with sage and onion stuffing, oven roasted carrots, Brussel sprouts, roast and mashed potatoes, Yorkshire pudding, and our famous roast gravy

Quorn Roast *v* Little 9.95 Large 13.95

Two Quorn fillets, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with a choice of creamy mushroom sauce or vegetarian gravy

Beer Battered Fish & Chips *ve** Little 9.95 Large 13.95

A thick 8oz fillet hand battered in homemade beer batter, served with thick cut chips, mushy peas, tartar sauce and a lemon wedge

Smothered Chicken Breast *gf v** Little 9.95 Large 13.95

Juicy chicken breast smothered in your choice of either a creamy peppercorn sauce, or a mushroom white wine and cream sauce served with thick cut chips and a selection of vegetables

Smoked Haddock & Cheddar Fishcake Little 8.95 Large 12.95

Smoked Haddock and light potato bound together with melt in the middle Applewood cheddar cheese, served with thick cut chips and a crisp leaf salad

Cheese & Onion Pie *v* Little 8.95 Large 12.95

Our chef's homemade deep dish pie, layered with buttered onions and potato mixed with creamy and tasty Lancashire cheeses topped with puff pastry and baked until golden. Served with thick cut chips and a selection of vegetables

Chicken & Leek Pie Little 9.95 Large 13.95

Our chef's homemade deep dish pie filled with succulent chicken breast bound with leeks in a cream sauce topped with puff pastry. Served with thick cut chips and a selection of vegetables

Steak & Ale Pie Little 9.95 Large 13.95

Our delicious homemade deep dish pie packed with chunks of juicy steak in a rich ale gravy. Served with thick cut chips and a selection of vegetables

Sticky Rum Ribs Little 9.95 Large 16.95

Our Chef only selects the meatiest ribs and marinates them in a West Indian rum and hot BBQ sauce, served with thick cut chips, coleslaw and corn on the cob

The Main Course

Chicken & Chorizo Burger 12.95

Succulent chicken breast in a spiced breadcrumb topped with chorizo and melted cheese served with rocket, cherry tomatoes, onion rings and thick cut chips

8oz Steak Burger *ve** 12.95

Our butchers succulent hand pressed steak burger served with rocket, cherry tomatoes, onion rings and thick cut chips, topped with melted cheese and your choice of either bacon or chef's chilli

Hot Chicken & Bacon Caesar Salad *gf* v** 12.95

Char-grilled chicken breast and best back bacon, sliced over a bed of mixed leaves, red onions and croutons tossed in a Caesar dressing and topped with fresh parmesan shavings

Belly Pork *gf** 15.95

Mouth-watering belly pork slow roasted in a port and mushroom jus, sat on a bed of creamy mashed potato with seasonal vegetables

Shoulder of Lamb *gf** 17.95

A succulent shoulder of minted Lamb, slow roasted in red wine with thyme and rosemary, served on a bed of creamy mashed potatoes with seasonal vegetables and rich roast gravy

Chef's Chilli *gf** 9.95

Fresh Mexican beef chilli served on a bed of white rice topped with a soured cream drizzle, with garlic and rosemary focaccia

Cumberland Sausages 10.95

Our local butchers famous Cumberland's served on a bed of creamy mashed potato and seasonal vegetables smothered in rich roast gravy

Chef's Lasagne 11.95

Layers of pasta with a meat Bolognese and mornay sauce, topped with melted cheese, served with garlic and rosemary focaccia

Cauliflower & Potato Pie *ve* 13.95

Shortcrust pastry case filled with spicy potato and cauliflower and topped with puff pastry sprinkled with cumin seeds

Fleetwood Fish Pie *gf** 14.95

A selection of succulent salmon chunks, smoked haddock, prawns, in a light mornay sauce, topped with creamy mashed potato, sprinkled with cheddar cheese, served with a selection of vegetables

8oz Aged Sirloin Steak *gf** 17.95

A prime 28 day matured 8oz sirloin steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and thick cut chips

While great care is taken to ensure that all dishes meet dietary requirements they may contain traces of known allergens

Fish dishes may contain small bones

v - Vegetarian ve - Vegan gf - Gluten Free

**Can be altered to suit dietary requirements which MUST be specified when ordering*