

Starters

Homemade soup, crusty bread	£4.95
Warm salad of goat's cheese, beets, walnut dressing, rocket leaf (v)	£6.95
Asparagus spears wrapped in Serrano ham, crispy hen's egg, hollandaise sauce	£6.95
Shredded duck spring rolls, sweet chilli dipping sauce, oriental-slaw	£6.95
Moules mariniere, crusty bread	Sm£6.95/Lrg£13.90
Honey baked camembert, thyme and garlic, roast vine tomatoes, onion marmalade, toasted ciabatta (v)	£9.95
Pan seared king scallops, crisp black pudding fritter, pea and mint puree	£9.95

Mains

Three cheese, potato and onion pie, chunky chips, spicy beans (v)	£12.95
Hen Harrier battered haddock, chunky chips, mushy peas, tartar sauce	£13.95
Lancashire hotpot, pickled red cabbage, seasonal vegetables	£13.95
Cowman's pork and roast garlic sausages, creamy mash, onion rings, gravy	£13.95
Bowland ale braised steak and mushroom pie, chunky chips, seasonal vegetables	£13.95
Roast Goosnargh chicken breast, creamy mash, chestnut mushrooms, bourguignon sauce	£14.95
Grilled pork loin chop, roasted vine tomato, rocket and parmesan salad, fried hen's egg, fries	£14.95
Pan seared sea bass fillet, seafood risotto, crispy squid	£17.95
Roast breast of Goosnargh duck, potato gratin, creamed savoy cabbage and bacon	£17.95
Pan fried salmon supreme, crushed new potatoes, brown shrimp, caper and lemon butter	£17.95
Seared 8oz ribeye steak, grilled mushroom, plum tomato, onion rings, chunky chips and peppercorn sauce	£21.95

Salads & Boards

Oak smoked salmon, Atlantic prawns and crayfish salad, spiced tomato mayonnaise	£13.95
Chicken Caesar salad, smoked bacon, parmesan, anchovies, croutons, poached egg	£13.95
Pan seared tuna steak nicoise salad, olive, tomato, green beans, poached egg	£14.95
Seafood platter; oak smoked salmon, smoked mackerel pate, mini fish and chips, prawn and crayfish cocktail, steamed mussels, brown bread and butter	£18.95
The Waddy board; duck spring rolls and sweet chilli dipping sauce, black pudding fritters and mustard mayo, chicken liver pate, onion jam and toast, Parma ham, asparagus and crispy egg, pulled pork slider, fries, slaw	£19.95

Sandwiches (Not available after 6pm – Friday, Saturday & Sunday)

Roasted portobello mushroom, mozzarella, onion marmalade, rocket leaf, brioche bun (v)	£6.95
Minute steak, caramelised onion, mushrooms, rocket, peppercorn sauce	£7.95
Cajun chicken, crispy bacon, tomato salsa and sour cream on toasted ciabatta	£7.95
Smoked salmon, prawn and crayfish, spiced tomato mayonnaise	£7.95
Beer battered fish fingers, tartar sauce, gem lettuce served with mushy peas	£7.95
Barbecue pulled pork, brioche bun, onion rings, fries	£12.95

Sides

Chunky chips	£3.50	Vegetables	£3.50	Garlic ciabatta	£3.50
Skinny fries	£3.50	Tossed salad	£3.50	Garlic ciabatta with cheese	£3.95
New potatoes	£3.50	Tomato, rocket, red onion		Crispy onion rings	£3.95
Potato gratin	£3.50	and parmesan salad	£3.95	Bread, oils and olives	£6.95

Desserts

Sticky toffee pudding warm toffee sauce, vanilla ice-cream	£6.25
Eton mess mixed berries, meringue, whipped cream	£6.25
Chocolate brownie chocolate sauce, salted caramel ice-cream	£6.25
Profiteroles chocolate sauce, Chantilly cream	£6.25
Cheese board selection of British and continental cheeses, grapes, crackers, chutney	£8.95

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

White Wines

		125ml	250ml	Bottle
1	Ca Di Ponti Catarratto – Italy A Crisp and Zesty White, Floral Aromas, hints of almond leads to a palate of peach and tropical fruits	£3.30	£6.60	£17.90
2	Les Olivier's Chardonnay – France Smooth and refined with an underlying twist of freshness and supple, soft ripe fruit flavours on the palate	£3.30	£6.60	£17.90
3	Domaine Vedilhan Viognier - Pays d'Oc, France Honeysuckle and Apricot on the nose, nicely balanced with a satisfying smooth finish	£3.30	£6.60	£17.90
4	Cape Heights Chenin Blanc – South Africa Fresh & Fruity, Green Apple Aromas, Gorgeous Creamy Texture	£3.30	£6.60	£17.90
5	Sierra Grande Sauvignon Blanc – Chile Light and Crisp, Fine Acidity, hints of Kiwi & Gooseberry	£3.30	£6.60	£17.90
6	Sanviglio Pinot Grigio – Italy Very clean, dry and fragrant, crisp honeyed finish	£3.30	£6.60	£17.90
7	Soldiers Block Chardonnay - Australia Rich, full bodied, melon, peach and butterscotch flavours			£19.00
8	Domaine Du Pre Baron Sauvignon – France A classic gooseberry grassy nose provides a clean dry finish			£19.75
9	Moko Black Sauvignon Blanc – Marlborough – New Zealand Intense, ripe, herbaceous and tropical, a crisp mouth-watering Sauvignon with abundant natural fruit flavours			£21.00
10	Feudo Maccari Grillo – Scilia – Italy A subtle and multi layered wine with appealing freshness and fruit leading to a taut, savoury mineral finish			£21.00
11	Macon Uchizy Domaine Talmard – France A very clean and textural white burgundy with a fruity fullness of flavour that brings great depth			£25.00

Red Wines

12	Ca Di Ponti Nero D Avola – Italy Juicy Red, Ripe Black Cherry and Plum Fruits	£3.30	£6.60	£17.90
13	Borsao Garnacha – Spain Lashings of Sweet Red fruit, lightly peppered spices	£3.30	£6.60	£17.90
14	Andes Peaks Cabernet Sauvignon - Chile Deep ruby red, fresh fruits, spicy and smoky notes	£3.30	£6.60	£17.90
15	Sierra Grande Merlot – Chile Aromas of Strawberry, plum and vanilla. Easy drinking	£3.30	£6.60	£17.90
16	Cape Heights Shiraz – South Africa Vibrant pepper and spice on the finish, blackberry fruit	£3.30	£6.60	£17.90
17	Cotes Du Rhone Les Coteaux – France Soft, supple tannins, hints of cedar and spice			£19.75
18	Kaiken Malbec – Mendoza - Argentina A very modern fresh and fruit driven Malbec with tones of ripe blackberry fruit finishing with spicy notes			£19.75
19	Murphy's Shiraz – Australia Pure blackberry fruit with a twist of white pepper			£20.50
20	Baroncini Chianti Classico Reserva – Italy Medium bodied with lovely cherry fruit flavours			£19.75
21	Novas Cabernet/Merlot – Chile Soft cassis laden cabernet, smooth tannins, blackberry fruits			£20.50
22	Vega Del Rayo Seleccionada – Spain A high quality rioja, concentrated blackberry characters			£20.50
23	Morgon Le Cru Auz Roches Pourries – France A seductive perfume of liquorice and marzipan			£23.50

Rose Wine

24	Pasquiers Rose – France Light and crisp with beautiful pure, clean summer pudding fruit and a fine elegant finish	£3.65	£7.30	£19.50
25	Burlesque White Zinfandel – USA Smooth well balanced, with soft aromas. Flavours of fresh strawberries and a crisp medium to dry finish	£3.65	£7.30	£19.50
26	Domaine de la Vieille Tour	£3.75	£7.50	£20.50

Champagne/Sparkling Wines

27	Lunetta Prosecco – Italy Light and fruity sparkling, lots of soft apple fruit and a crisp finish			£22.50
28	Stephane Breton Brut N.V Champagne – France Complex, honeyed and tasty classic well aged N.V			£35.00
29	Veuve Clicquot Brut N.V Champagne – France consistently producing one of the finest N.V's available. Full bodied rich and biscuity			£52.00