

WA

FOOD MENU

*Fresh, ever-changing
local produce*

STARTERS

Homemade soup, crusty bread (gfo) £4.95

Shredded duck spring rolls, sweet chilli dipping sauce, oriental-slaw £8.25

Honey baked camembert, thyme and garlic, onion marmalade, toasted ciabatta (v) (gfo) £9.95

Warm salad of goat's cheese, beets, walnut dressing, rocket leaf (v) (gfo) £7.50

Moules marinière, chunky bread (gfo) £7.95/£13.95

Smoked haddock fishcake, creamed leeks, poached egg £8.25

Ham hock terrine, piccalilli, sourdough toast (gfo) £7.95

Warm tomato and olive flat breads, olive oil and houmous (ve) £6.95

Pan roasted scallops, sweetcorn puree, crispy serrano ham £10.95

MAINS

Hen Harrier battered haddock, chunky chips, mushy peas, tartare sauce £13.95

Cowman's pork sausages, creamy mash, buttered greens, gravy £13.95

Bowland ale braised steak and mushroom pie, chunky chips, mushy peas £13.95

Seared 8oz rib-eye steak, grilled mushroom, tomato, onion rings, chunky chips, peppercorn sauce £20.95

Thai red sweet potato and mushroom curry, coconut rice, naan bread £13.25

Roast cod loin, leek, wild mushroom and parmesan potato gnocchi, tenderstem broccoli £18.95

Slow braised pork belly, crispy cheek and black pudding, cauliflower puree, cider gravy £17.95

Honey roasted duck breast, potato gratin, creamed hispi cabbage and bacon £18.95

Lancashire hotpot, pickled red cabbage, chunky bread £13.95

Prime rump steak burger on a toasted brioche bun, fries, & homemade coleslaw £13.50

add bacon or cheese for £1.00

SANDWICHES

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

All served on a ciabatta.

Onion bhaji burger, mango chutney, toasted bun, tomato, cucumber and onion salad, sweet potato fries (ve) £12.95

Minute steak, caramelised onion, mushrooms, rocket, peppercorn sauce (gfo) £8.95

Cajun chicken, crispy bacon, tomato salsa and sour cream (gfo) £8.95

Beer battered fish fingers, tartare sauce, gem lettuce served with mushy peas £8.95

Smoked salmon, prawn and crayfish, spiced tomato mayonnaise £8.95

SALADS & BOARDS

Chicken Caesar salad, baby gem, smoked bacon, anchovies, croutons, poached egg £12.95

Seafood Board
Smoked salmon, prawn and crayfish cocktail, smoked mackerel pate, moules marinière, fish and chips, tartare sauce £19.95

Ploughman's Board
Garstang blue and Lancashire cheese, ham hock terrine, pork pie, Bowland Food Hall chutney, warm breads, pickled onions, green salad £18.45

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (v) £6.50

Chocolate brownie, chocolate sauce, salted caramel ice cream (v) £6.50

Eton mess, mixed berries, meringue, whipped cream (v) (gf) £6.50

Selection of Wallings ice creams (v) (gf) £5.95

Selection of cheeses, grapes, crackers and chutney (gfo) £8.95

SIDES

Chunky chips (v) £3.95 | Skinny fries (v) £3.95 | Sweet potato fries (v) £3.95
Potato gratin £3.95 | Garlic ciabatta (v) £3.95 | Garlic ciabatta with cheese (v) £4.50
Tossed salad (ve) £3.50 | Tomato, rocket, red onion and parmesan salad (v) £3.95
Vegetables (ve) £3.95 | Crispy onion rings (v) £3.95

(v) Vegetarian (ve) Vegan (gfo) Gluten free option available, please let your server know (gf) Gluten free

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.

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WA

WINE MENU



WHITES

125ML / 250ML / BOTTLE

Flying Zebra, Chenin Blanc, South Africa £3.40 / £6.80 / £18.50
Fresh and light fruity white wine, with flavours of lemons and limes, very refreshing.

Villa D'Elsa, Pinot Grigio, Italy £3.40 / £6.80 / £18.50
Soft floral hints, citrus fruits and notes of apples and pears on the long refreshing finish.

Tooma River, Chardonnay Blanc, Australia £3.50 / £7.00 / £19.50
Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance.

La Cour des Dames, Sauvignon Blanc, France £3.50 / £7.00 / £19.50
Sauvignon aromas such as gooseberries, passion fruit, green tomatoes, wild strawberries and lemons.

La Joya Gran Reserva, Viognier, Chile £20.95
Notes of peaches, white flowers, and tropical fruit on the nose.

Pierre Plantee, Picpoul de Pinet, France £22.50
Flavours of mandarins, pink grapefruits and fresh lime.

Dark Horse, Chardonnay, USA £25.00
Oaked and full of big, ripe stone fruits. Vanilla and peach with lemony freshness.

Greyrock Marlborough, Sauvignon Blanc, New Zealand £26.50
Full of ripe gooseberry and passionfruit, intense tropical fruit and lime flavours, with sweet grassy notes

Ferrer Vionta, Albarino, Spain £30.00
Complex fruit aromas, with kiwi and ripe fruits but brought to a peak of peaches.

Laroche Petit Chablis, Chardonnay, France £35.00
A delicious youthful character, the kind of wine you love, to wake up your palate.



REDS

125ML / 250ML / BOTTLE

Cape Heights Shiraz £3.40 / £6.80 / £18.50
Ripe and juicy iron-rich Shiraz, packed with dark fruit flavours of raspberry and cherry with black pepper notes on the palate.

Finca Ramos, Cabernet Sauvignon Merlot, Chile £3.40 / £6.80 / £18.50
A perfectly balanced red with strong black fruits and structure coming from the Cabernet Sauvignon softened by the subtle red fruits and spice from the Merlot.

Jean Julien, Shiraz, France £3.40 / £6.80 / £18.50
Soft black fruits and pepper spice, this medium bodied red is smooth and fruity with a good balance of tannins and structure.

Flying Zebra, Pinotage, South Africa £3.50 / £7.00 / £19.50
Lots of red berry, plum and mineral flavours, together with the grapes characteristic gamey notes and hints of burned rubber and banana.

La Cour des Dames, Malbec, France £3.50 / £7.00 / £19.50
Elegant, with a spicy and refined nose, soft and well-structured.



Monologo Rioja Crianza, Tempranillo, Spain £20.95
Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel.

Murphys Shiraz £22.00
Combining everything you want from an easy drinking Aussie Shiraz.

Rongopai, Pinot Noir, New Zealand £25.00
The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar.

Langlois Chateau Saumur Rouge, Cabernet Franc, France £27.50
A leafy, fresh example of Cabernet Franc, with notes of cassis and raspberry.

Chateau La Croix St Emillion, France £30.00
Mostly made from the Merlot grape with a smaller quantity Cabernet Franc.



ROSÉ

125ML / 250ML / BOTTLE

Big Top Zinfandel £3.70 / £7.40 / £19.50
Beautifully balanced and packed full with robust red fruit flavours and a lick of oak.

Ca Del Lago, Pinot Grigio, Italy £3.70 / £7.40 / £19.50
A light Pinot Grigio blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish.

Jean Julien, Cinsault, France £3.90 / £7.80 / £20.50
Dry and fruity, summer raspberries, strawberries and a crisp clean finish.

Pasquiers Grenache £3.85 / £7.70 / £22.00
Rich currant flavours provided by Grenache and tangy raspberry from Cinsault before a dry and fresh finish.

Domaine De La Vieille Tour Rosé £4.00 / £8.00 / £23.00
A blend of, hand harvested Grenache, Syrah and Cinsault, soft, ripe and juicy with good depth of flavour.

La Promenade Cote de Provence, France £4.40 / £8.80 / £24.00
A beautiful expression of Provence rosé. Refreshing, elegant and delectable wine with notes of citrus and red berries.

CHAMPAGNE & FIZZ

Lunetta Prosecco 200ml BOTTLE £7.50
A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

Guy LaForge Brut £39.00
Made traditionally in Aÿ this classic house Champagne is fresh and approachable with lovely fruit character.

Veuve Clicquot Yellow Label NV £62.00
Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.

Il Cortigiano Prosecco £24.50
Dry style of Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish.