

Occasions menu

2 COURSE 24.⁹⁹ | 3 COURSE 29.⁹⁹

Starters

Katsu fishcake (GFO)
Salmon fishcake, katsu sauce, pea & coriander dressing
Cajun sweet potato & red pepper soup (V)(GFO)
Toasted pumpkin seeds, cream cheese croûte
Mushrooms on sourdough (V)
Garlic butter mushrooms, crispy onion, sage
Glazed sticky beef (GF)
Jasmin rice, pickled chilli, red onion
Crispy calamari
Lemon mayonnaise, parsley

FOR
PARTIES
OF 15 OR
MORE

Mains

Fish & chips (GF)
Mushy peas, hand cut chips, lemon, tartare sauce
Slow braised beef & ale pie
Braised red cabbage, mash potato, gravy
Lancashire cheese pie (V)
Mash, red cabbage, vegetarian gravy
House Caesar salad
Cherry tomatoes, garlic croutons, parmesan, anchovies, Caesar dressing
Crispy chicken breast
Wild mushroom gnocchi, parmesan, spinach
Sweet potato & chickpea coconut curry (VE)
Jasmin rice, flatbread, sesame
ADD CHICKEN OR HALLOUMI

Desserts

Apple crumble tart
Stem ginger ice cream, crème anglaise
Pecan pie cheesecake
Honeycomb ice cream
Baileys chocolate fudge trifle (V)
Chocolate sponge, fudge, custard, Baileys cream
Sticky toffee pudding (V)
Salted caramel sauce, vanilla ice cream
Selection of cheeses (3.⁰⁰ SUPP)
Onion chutney, celery & biscuits
Ice cream (V)
Berry compote, house fudge

Fizz on arrival...

ADD GLASS
OF PROSECCO
FOR 5.⁹⁹ P P

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens