

WA

FOOD MENU

Wines Overleaf

DAILY SPECIALS

Ever changing starters, mains & desserts - check the blackboard for details!



NO ROOM FOR A DESSERT?

Irish Coffee
Baileys Coffee
Calypso Coffee
All £8.50

NIBBLES & STARTERS

Olives (ve) Grissini & tapenade	£6.50
Pitta Bread (gfo) (v) Pesto, hummus, oils	£6.50
Soup of the Day (gfo) See specials board for details	£6.95
Fish Cake Salmon & haddock, rocket salad & tartare sauce	£11.50
Baked Camembert (gfo) (v) Sourdough toast	£11.00
Smoked Salmon (gfo) Rocket, black pepper, sourdough bread	£9.50
Duck Spring Rolls Sweet chilli sauce, oriental slaw	£12.00
Bury Black Pudding Scotch Egg Homemade piccalilli	£12.00
Salt & Pepper Calamari Lemon mayo	£9.00
Prawns Pil Pil (gfo) Sourdough bread	£11.00

SANDWICHES

Choose from bloomer or ciabatta.
Gluten free option available.
(Not available after 6pm Friday-Sunday)

Add any side dish to any sandwich £4.00

Hot Roast Beef & Onions	£11.50
Poached Salmon Served open with garlic mayo, rocket	£11.50
Club Sandwich Chicken, bacon, lettuce, tomato & mayonnaise	£12.50
Veggie Club Sandwich (v)(veo) Grilled halloumi, roasted red pepper, vegan pesto & rocket	£11.50
Prawns & Marie Rose Iceberg lettuce, Tabasco	£11.95
Fish Finger Sandwich Iceberg lettuce, tartare sauce	£11.50

SALADS

Chicken Caesar Salad (gfo) Cos lettuce, smoked bacon, parmesan, anchovies & croutons	£16.95
Goats' Cheese & Beetroot Salad (v)(veo) Honey balsamic vinaigrette, candied walnut, pear, red chicory & rocket	£14.95

SIDES

French Fries (ve) (gf)	£4.50
Aspen Fries (v) (gf)	£5.50
Chunky Chips (ve) (gf)	£4.75
House Salad (v) (gf)	£4.50
Tomato, Rocket & Parmesan Salad (v)	£4.95
Seasonal Vegetables (ve)	£5.00
Onion Rings	£4.25

BOARDS & SHARERS

Ploughman's Platter Hand raised pork pie, black pudding scotch egg, sliced ham, home made piccalilli, chutney, Stilton, celery & farmhouse bread	£17.95 / £28.95
Mediterranean Board Pitta, hummus, pesto, sun blushed tomatoes, olives, bocconcini, beetroot falafel (veo)	£16.95 / £26.95
Seafood Board Smoked salmon, mackerel, prawn & crayfish cocktail, salt & pepper calamari, fish & chips, tartare sauce	£17.95 / £28.95

MAINS

Lancashire Lamb Hotpot Lamb fat potatoes, pickled red cabbage & seasonal vegetables	£18.95
Rump Steak Burger Beef patty, cheese, roasted onions, lettuce, tomato, burger sauce, slaw, side salad & fries	£16.95
Cajun Chicken Burger Oriental slaw, sweet chilli mayo & fries	£17.50
<i>Add cheese or bacon £1.50</i>	

Steak Pie Mushy peas, triple cooked chips & Bowland ale gravy	£18.00
Lancashire Cheese & Onion Pie (v) Mushy peas, triple cooked chips & Bowland ale gravy	£17.00
Fish Pie Salmon, prawns & smoked haddock topped with cheesy mashed potato, served with vegetables	£19.00
Chicken, Ham & Leek Pie Mushy peas, triple cooked chips & Bowland ale gravy	£18.00

Bowland Ale Battered Haddock Triple cooked chips, mushy peas, tartare & lemon	£17.50
<i>Add chip shop curry sauce £1.00</i>	
Wild Mushroom Ragout (ve)(gfo) Penne pasta, truffle oil	£17.50
Steak Frites (gf) 8oz sirloin steak, grilled mushroom, tomato, fries	£29.95
<i>Add Béarnaise, peppercorn or blue cheese sauce £3.00</i>	

DESSERTS

Loaded Waffle (veo) Toffee sauce, salted caramel ice cream & chocolate shavings	£7.95
Crème Brulée See specials board	£8.45
Seasonal Crumble & Vanilla Ice Cream See specials board	£8.45
Sticky Toffee Pudding (veo)(gfo) Toffee sauce, vanilla ice cream	£7.95
Jam Roly Poly (v) Custard	£6.50
Selection of Ice Creams 2 scoops £5.00 • 3 scoops £7.50	

(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.

WA

WINE MENU



WHITES

125ML / 175ML / 250ML / BOTTLE

Flying Zebra, Chenin Blanc, South Africa
£5.10 / £6.65 / £9.30 / £25.50
 Fresh and light fruity white wine, with flavours of lemons and limes, very refreshing.

Villa D'Elsa, Pinot Grigio, Italy
£5.30 / £6.90 / £9.65 / £26.50
 Soft floral hints, citrus fruits and notes of apples and pears on the long refreshing finish.

Boomerang Bay Chardonnay
£5.60 / £7.30 / £10.20 / £27.95
 Aromas of fresh citrus and tropical fruit, good balance, silky-mouth feel and a good acidity on the finish.

La Cour des Dames, Sauvignon Blanc, France
£5.60 / £7.30 / £10.20 / £27.95
 Sauvignon aromas such as gooseberries, passion fruit, green tomatoes, wild strawberries and lemons.

Greyrock Marlborough, Sauvignon Blanc, New Zealand
£6.80 / £8.85 / £12.40 / £33.95
 Full of ripe gooseberry and passionfruit, intense tropical fruit and lime flavours, with sweet grassy notes

Pierre Plantee, Picpoul de Pinet, France
£25.95
 Flavours of mandarins, pink grapefruits and fresh lime.

Dark Horse, Chardonnay, USA
£31.95
 Oaked and full of big, ripe stone fruits. Vanilla and peach with lemony freshness.

Laroche Petit Chablis, Chardonnay, France
£42.50
 A delicious youthful character, the kind of wine you love, to wake up your palate.

REDS

125ML / 175ML / 250ML / BOTTLE

Cape Heights Shiraz
£5.10 / £6.65 / £9.30 / £25.50
 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
£5.30 / £6.90 / £9.65 / £26.50
 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.

Boomerang Bay Shiraz, Australia
£5.60 / £7.30 / £10.20 / £27.95
 The wine is known for its bold and spicy flavors, with notes of blackberry and black pepper.

Flying Zebra, Pinotage, South Africa
£5.60 / £7.30 / £10.20 / £27.95
 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
£5.70 / £7.45 / £10.40 / £28.50
 Elegant, with a spicy and refined nose, soft and well-structured.

Murphys Shiraz
£28.95
 Combining everything you want from an easy drinking Aussie Shiraz.

Monologo Rioja Crianza, Tempranillo, Spain
£30.50
 Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel.

Rongopai, Pinot Noir, New Zealand
£33.50
 The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar.

Chateau La Croix St Emillion, France
£42.50
 Mostly made from the Merlot grape with a smaller quantity Cabernet Franc.



ROSÉ

125ML / 175ML / 250ML / BOTTLE

Big Top Zinfandel
£5.10 / £6.65 / £9.30 / £25.50
 Beautifully balanced and packed full with robust red fruit flavours and a lick of oak.

Ca Del Lago, Pinot Grigio, Italy
£5.30 / £6.90 / £9.65 / £26.50
 A light Pinot Grigio blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish.

Pasquiers Grenache
£5.40 / £7.05 / £9.65 / £26.95
 Rich currant flavours provided by Grenache and tangy raspberry from Cinsault before a dry and fresh finish.

Domaine De La Vieille Tour Rosé
£7.10 / £9.35 / £13.10 / £35.95
 A perfectly pale pink & elegant Provencal rosé.



CHAMPAGNE & FIZZ

Il Cortigiano Prosecco
£34.50
200ml bottle £9.95
 Dry style of Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish.

Moët & Chandon Brut Imperial NV
£65.00
 With a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, Moët Impérial Brut offers a bright fruitiness, a seductive palate and an elegant maturity.

Veuve Clicquot Yellow Label NV
£79.95
 Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.