

MENU

Premeditated Gluttony

"When food is all you can think about and the thought of planning your next meal gets you excited."

To be ordered 48 hours in advance and depending on availability.

Grand Fruits de Mer

Selection of cold seafood: whole lobster, dressed crab, oysters, crevettes, langoustines, steamed clams, mussels, pickled cockles & samphire with seafood cocktail sauce and crusty bread

For 2 people
Guide price 100



Lobster Thermidor

Whole lobster 650-750g, skin on chips, mixed salad

For 1 person
Guide price 45



Côte de boeuf

Rib-eye of beef on the bone, Béarnaise sauce, skin on chips, baby plum tomato & watercress

For 2 people
Guide price 80



WINTER SEASON

Apéritif snacks

Lemon & rosemary Gordal olives <i>(Ve, Gf)</i>	6
Smoked Lancashire cheese beignet <i>(V)</i>	6
Fried dill pickles & Guindilla chilli, chicken skin butter	6

Breads

Freshly baked sourdough & focaccia <i>(V)</i> Derby Hill Farm Weeton butter, Yallo rapeseed oil	7
Hand-rolled crackers with dips <i>(Ve)</i> Edamame bean & sukiyaki <i>(Ve, Gf)</i> / Beetroot hummus & cumin seeds <i>(Ve, Gf)</i>	9

Seafood

4 x Fresh oysters & traditional condiments <i>(Gf)</i>	15
Pickled cockles & samphire <i>(Gf)</i>	6
“Noilly Prat” vermouth steamed mussels, garlic & tarragon butter, tomato, fennel, sourdough <i>(Gf*)</i>	11
Cold crevettes in the shell, saffron aioli <i>(Gf)</i>	11
Sea salt & black pepper calamari, tomato & parmesan relish <i>(Gf)</i>	13

Starters

French onion soup	12
‘Sillfield Farm, Barrow-in-Furness’ Black pudding doughnut Celeriac, apple & wholegrain mustard remoulade, tarragon mustard meringue	11
Giddy kipper ale cheese fondue <i>(V)</i> Poppy seed pretzel	12
Buffalo lamb breast tacos <i>(Gf)</i> Sheep’s curd, kohlrabi, carrot, spring onion slaw, pea & mint ketchup	13
Lemon & garlic confit cod cheeks Sauerkraut, garlic sausage, sauerkraut sauce	13
Tempura “Wyreside” local oyster mushrooms <i>(Ve)</i> “Lao Gan Ma” chilli sauce, miso caramel, seeds	12

Mains

Braised oxtail & beef skirt in real ale suet pudding Mashed potato, beetroot, tenderstem broccoli, red wine jus	22
Blood orange & saffron corn-fed chicken <i>(Gf)</i> Potato, cauliflower & spinach aloo gobi, yoghurt, coriander, puffed rice	24
Calves’ liver & Prosciutto <i>(Gf*)</i> Creamy mash potato, juniper, thyme & onion relish, gravy	23
Confit duck leg & rhubarb <i>(Gf)</i> Roasted pink fir potato, Lancashire kale & pine nuts	24
Corned beef & potato pie Parched peas, pickled red cabbage & gravy	23
Sea bream fillet & basil aioli <i>(Gf)</i> Flageolet bean, tomato, onion & herb cassoulet, rosemary fondant potato	24
Lentil & coconut samosa <i>(Ve)</i> Potato, cauliflower & spinach aloo gobi, yoghurt, coriander, puffed rice	22
10 oz ribeye steak <i>(Gf)</i> Skin on chips, king oyster mushroom, baby plum tomato, watercress Peppercorn, red wine or Garstang blue cheese sauce (+£2)	34
8 oz fillet steak <i>(Gf)</i> Skin on chips, king oyster mushroom, baby plum tomato, watercress Peppercorn, red wine or Garstang blue cheese sauce (+£2)	37

Sides

Skin on chips <i>(V, Ve*, Gf)</i>	5
Confit garlic & rosemary skin on chips <i>(V, Ve*, Gf)</i>	5
Mashed potato <i>(V, Gf)</i>	5
British tenderstem broccoli, tahini & herb dressing <i>(V, Ve*, Gf)</i>	6
House salad, lemon & poppy seed dressing <i>(Ve, Gf)</i>	7

Please notify a member of staff of any food allergies or dietary requirements.

(V) - Vegetarian *(Ve)* - Vegan *(Gf)* - Gluten Free *(*)* - on request

A discretionary 10% service charge is added to all restaurant and bar bills, all of which goes to our staff.