

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



SPRING SEASON

Apéritif snacks

Lemon & rosemary Gordal olives <i>(Ve, Gf)</i>	6
Mrs Kirkham's smoked Lancashire cheese beignets <i>(V)</i>	6
Fried dill pickles & Guindilla chilli, chicken skin butter	6

Breads

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

Seafood

4 x Fresh oysters & traditional condiments <i>(Gf)</i>	15
Pickled cockles & samphire <i>(Gf)</i>	6
Curry steamed mussels <i>(Gf*)</i>	11
Curry leaves, mustard seeds, cumin seeds, shallots, garlic, coconut milk	
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	11
Celeriac, apple & wholegrain mustard remoulade, tarragon mustard meringue	
Roasted cauliflower, crispy parmesan, grains & walnuts <i>(V, Gf*)</i>	12
Confit egg yolk, red chicory, celeriac juice	
Buffalo lamb breast tacos <i>(Gf)</i>	13
Sheep's curd, kohlrabi, carrot, spring onion slaw, pea & wild garlic ketchup	
Lemon & garlic confit cod cheeks	13
Sauerkraut, garlic sausage, sauerkraut sauce	
Tempura "Wyreside" local oyster mushrooms <i>(Ve)</i>	12
"Lao Gan Ma" chilli sauce, miso caramel, seeds	

Mains

Braised oxtail & beef skirt in real ale suet pudding	22
Mashed potato, beetroot, tenderstem broccoli, red wine jus	
Corn-fed chicken breast & merguez sausage	24
Lemon & spinach hummus, roasted chickpeas, hispi cabbage, lemon oil	
Calves' liver & Prosciutto <i>(Gf*)</i>	23
Creamy mash potato, juniper, thyme & onion relish, gravy	
Confit duck leg & rhubarb <i>(Gf)</i>	24
Roasted pink fir potato, Lancashire kale, pine nuts	
Confit lamb shoulder & rose harissa <i>(Gf)</i>	23
Potato, kalamata olives, caper berries, red onion, feta, mint, oregano	
Sea bream fillet & basil aioli <i>(Gf)</i>	24
Flageolet bean, tomato, onion & herb cassoulet, rosemary fondant potato	
Lentil & coconut samosa <i>(Ve)</i>	22
Madras spiced vegetables, new potatoes, coconut yoghurt, puffed rice, turmeric oil	
10 oz ribeye steak <i>(Gf)</i>	34
Skin on chips, king oyster mushroom, baby plum tomato, watercress	
Peppercorn, red wine or Garstang blue cheese sauce (+£2)	
8 oz fillet steak <i>(Gf)</i>	37
Skin on chips, king oyster mushroom, baby plum tomato, watercress	
Peppercorn, red wine or Garstang blue cheese sauce (+£2)	

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
Roast hispi cabbage, lemon oil <i>(V, 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.