

MAIN MENU

NIBBLES... just a nibble while you wait!

- 2.75 [EB] FLAVOURED POPCORN (v)
- 4.50 [EB] BLACK PUDDING FRITTERS - chilli jam
- 4.00 [EB] PORK SCRATCHINGS - chorizo chilli
- 4.50 [EB] GOATS CHEESE BALLS - beetroot puree (GF)
- 4.50 [EB] FOCACCIA for 1 - rosemary butter
- 4.00 GARLIC CIABATTA (add cheese/Parma Ham 50p) (v)

2 Courses for £15.95
Tuesday - Friday
until 7.30pm!
marked [EB]

LIGHT LUNCH

Tuesday - Saturday until 4pm
2 Courses £12 or 3 Courses £15

Soup of the Day
Sweet Potato Bubble Squeak - hens egg (v)
Chicken Liver Parfait - toasted croutes
Black Pudding Fritters - mustard mayonnaise

Fish Goujons, - chunky chips & marrowfat peas
Seabass Fillet - crab fishcake, butternut squash & red pepper compote

Cottage Pie - seasonal veg
Beetroot & Goats Cheese Salad - toasted seeds

2 Scoop Ice Cream - Strawberry, Chocolate or Vanilla
Banana Bread - toffee sauce & vanilla ice cream
Chocolate Brownie - ice cream

Add Pot of Tea - £1.95

LETS GET STARTED...

- | | |
|--|--|
| <ul style="list-style-type: none"> 5.25 [EB] HOMEMADE SOUP- crusty bread & butter (v)(GF) 5.75 [EB] BEER BATTERED FISH GOUJONS- tartar sauce 6.00 [EB] HAGGIS CROQUETTES - brown sauce 6.25 WINTER FOREST VEGETABLES - pickled walnuts, chestnut crumb & herb oil 6.50 THAI FISHCAKES - pickled ginger & cucumber salad 6.25 QUEENIE SCALLOPS - chilli, chorizo & coriander (GF) | <ul style="list-style-type: none"> 6.50 BEETROOT CURED SALMON- crackers & beetroot textures 6.50 CAMEMBERT, FIG & ONION TART 7.75 SOFT SHELL CRAB- sweetcorn risotto 6.75 HOMEMADE BLACK PUDDING - soft poached egg, mustard cream sauce & Pancetta crisp 9.95 KING SCALLOP & PORK BELLY - roasted shallots & red wine jus (GF) |
|--|--|

THE USUAL SUSPECTS...

- 13.00 [EB] BEER BATTERED HAKE - Hand-cut chips, marrowfat peas, & tartar sauce
 - 14.00 [EB] STEAK & CASK ALE PIE - short crust bottom, puff pastry top, hand-cut chips, seasonal vegetables & gravy
 - 14.00 [EB] FISH PIE - wilted greens (v)
 - 15.50 [EB] LANCASHIRE BEEF HOTPOT - cauliflower cheese, pickles & crusty bread
 - 13.00 [EB] CUMBERLAND SAUSAGE - mash & seasonal veg (v)
 - 13.00 [EB] PAN FRIED LAMBS LIVER & ONIONS - creamy mash & pancetta (v)
 - 12.75 [EB] GOURMET BURGER (28 day aged steak)
 - 12.75 [EB] SPICY BEAN BURGER - goats' cheese & smoked chilli jam (v) toasted brioche bun, hand-cut chips, tomato, gem lettuce, homemade slaw, tomato relish & pickled gherkins
- Add Bacon 50p, Lancashire/Blue Cheese 50p, Pulled Ham 1.50, Black Pudding 1.0, Jalapenos 50p

MAIN EVENT...

- 16.50 PORK BELLY - pancetta & savoy cabbage potato cake, baked apple & cider jus
- 15.50 PAN FRIED CHICKEN - chicken liver mousse, creamy mash, mushroom & sherry cream sauce
- 16.25 COQ AU VIN - creamed potato, pancetta, mushrooms, baby onions & red wine jus (GF)
- 16.00 SHORT RIB OF BEEF - Parmesan & truffle fries (GF)
- 16.50 LAMB SHANK - creamed potato, braised red cabbage, & buttered kale
- 16.00 EARL GREY POACHED SALMON - Thai fishcakes & vegetable broth
- 17.00 COD - white bean, tomato & chorizo stew, langoustines & herb oil
- 17.50 LAMB CUTLETS - boulangaire potatoes, roasted root veg & rosemary jus (GF)
- 17.50 DUCK BREAST - fondant potato, buttered kale, chestnuts & redcurrant jus (GF)
- 17.75 STRIPS OF FILLET BEEF - creamed potato, seasonal veg & peppercorn sauce
- 13.50 WINTER BEAN STEW - melting feta cheese & toasted grains (v)
- 13.50 TUMERIC SPICED SWEET POTATO BUBBLE & SQUEAK - crispy hens egg (v)



SUNDAY LUNCH 12pm - 7pm

3 Courses £18.95

Soup of the Day - Crusty bread & butter (v)(GF)
Warm Smoked Mackerel - beetroot & horseradish salad (GF)
Chicken Livers Parfait - toasted sour dough & fruit chutney
Homemade Black Pudding - sautéed potato & caramelised onions
Smoked Garlic Mushroom - puff pastry & toasted nut crumb

Our Boathouse Roast

Roast Beef (Served Pink), Pork Belly or Turkey
Seasonal vegetables, roasted potatoes, Yorkshire pudding & pan gravy

Whole Plaice - confit potato, glazed broccoli & smoked cheese sauce
Pan Fried Chicken - creamed potato, winter veg & tarragon cream
Super Green Tagliatelle - roasted tomatoes & lemon & herb crumb

Sticky Toffee Pudding - ice cream & toffee sauce
Fruit Crumble - homemade custard
Rice Pudding - fruit compote
(GF) Chocolate Torte Cake - winter berries & fig gel



FROM THE GRILL...

Served with hand cut chips, parsnip puree, confit tomatoes & mushrooms (GF)

- | | |
|---|-------------------|
| 16.75 10oz RUMP | 25.95 8oz FILLET |
| 44.50 CHATEAUBRIANDE (limited availability) | 17.75 8oz RIB EYE |

SAUCES - 2.50
BLUE CHEESE PEPPERCORN SAUCE

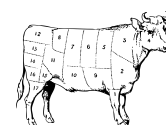


ON THE SIDE...

- 4.00 ROASTED SALSIFY (v)(GF)
- 3.00 HAND CUT CHIPS (v)(GF)
- 4.00 CAULIFLOWER CHEESE
- 3.50 SPROUTS & BACON
- 4.00 SWEET POTATO FRIES
- 2.50 ONION RINGS (v)



TUESDAY STEAK NIGHT!



Chateaubriand £35
Until 8pm

House Wine £13

FRIDAY NIGHT CHIPPY TEA!



Fish & Chips £8.95
Until 7pm

Bottle of Fizz £15

KIDS EAT FREE!
Weekdays until 7pm!

Free Little Sailors Main with any
Adults Main Course!

WE ARE NOW TAKING BOOKINGS FOR
CHRISTMAS & NEW YEAR!

Ask our team for details

