

NIBBLES

Garlic Ciabatta Bread (V)	£4.50
Garlic Ciabatta Bread with Cheese (V)	£5.00
Bruschetta with Chopped Fresh Tomatoes, Onion & Basil (V)	£5.50
Basket of Bread (V)	£3.00
Marinated Olives and Sun-dried Tomatoes	£3.00

STARTERS/LIGHT MEALS

Homemade Soup of the Day (V) (GF) <i>served with ciabatta</i>	£6.50
Creamy Garlic Mushrooms (V) (GF) <i>served on toasted ciabatta</i>	£7.75
Chicken Liver Pâté <i>apple & ale chutney with toasted ciabatta</i>	£8.25
Spiced Brie Wedges (V) <i>served with a honey & chilli dip</i>	£8.25
BBQ Ribs (GF)	£9.95
Beef Sharwa Kebab <i>served with yogurt & Mint dip</i>	£8.50
Grilled Halloumi (V) (GF) <i>chopped tomato & onion with a pesto drizzle</i>	£7.50
Pan Fried King Prawns <i>white wine, chilli, garlic & cherry tomatoes</i>	£10.50
Salmon & Haddock Fish Cakes <i>served with sweet chilli dip</i>	£10.50

MAIN MEALS

Deep-fried Haddock in Black Sheep Ale Batter <i>with mushy peas & chips</i>	£14.75
Steak & Mushroom Pie <i>topped with shortcrust pastry, served with chips & vegetables</i>	£14.95
Cheese & Onion Pie (V) <i>served with handcut chips & beans</i>	£13.95
Lancashire Rag Pudding <i>served with vegetables, chips & onion gravy</i>	£12.75
Peppery Battered Chicken Strips <i>served with chips, salad & sweet chilli sauce</i>	£12.50
Cumberland Sausages & Creamy Mash <i>served with onion gravy & vegetables</i>	£13.50
Grilled Seabass in White Wine Butter (GF) <i>capers, olives, cherry tomatoes & white wine served with potatoes & vegetables</i>	£19.75
Honey Glazed Gammon Steak, Egg & Pineapple (GF) <i>served with handcut chips & vegetables</i>	£13.75
Slow Roasted Lamb Shank <i>served on a bed of mashed potato with vegetables & lamb gravy</i>	£19.50
King Prawn Linguine <i>ribbons of pasta, king prawns, garlic, cherry tomatoes & white wine</i>	£16.75
Hunters Chicken <i>chicken breast topped with bacon and cheddar in a BBQ sauce</i>	£15.95
Chickpea & Sweet Potato Curry Add Chicken £4.50 Add King Prawns £5.00	£13.75
Vegan Burger with Sliced Tomatoes & Lettuce (V) <i>served with chips & salsa</i>	£11.50

FROM THE GRILL

8oz Grilled Fillet Steak (GF) <i>served with handcut chips & vegetables</i>	£25.50
8oz Sirloin Steak <i>served with handcut chips & vegetables</i>	£19.50
8oz Rib-eye Steak (GF) <i>served with handcut chips & vegetables</i>	£21.50
Sauces – Diane, Peppercorn or Stilton	£3.00
Beef Burger with Sliced Tomatoes & Lettuce <i>served with chips and salsa</i>	£12.50
Lamb Burger with Sliced Tomatoes & Lettuce <i>served with chips and salsa</i>	£12.50
Breaded Chicken Burger with Sliced Tomatoes & Lettuce <i>served with chips and salsa</i>	£12.50
Toppings: Bacon £1.00, Cheese £1.50, Halloumi £2.00, Dolcelatte £2.00, Brie £2.00	



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SALADS

Grilled Goats Cheese Salad (V) (GF) <i>with beetroot, onions, peppers, cherry tomatoes, walnuts, mixed leaves in a light honey dressing</i>	£12.50
Ploughman's Lunch <i>Roast ham, mild cheddar, dolcelatte and brie with pickles, chutney and crusty bread</i>	£11.75
Chicken Ceasar Salad (GF) <i>with mixed leaves, cherry tomatoes, croutons, parmesan & ceasar dressing</i>	£12.50
Norwegian Prawn Salad (GF) <i>with tomatoes, cucumber and mixed lettuce served with Marie Rose sauce</i>	£11.50
Sweet Chilli Beef Salad <i>with mix leaf lettuce, cherry tomatoes, peppers and topped with toasted sesame seeds</i>	£13.50

SANDWICHES

Served with Fries and Coleslaw
(Gluten Free Bread Available)

Minute Steak Ciabatta <i>with fried onions</i>	£12.50
Mozzarella, Rocket & Tomato Toasted Ciabatta (V)	£10.50
Norwegian Prawn on Bloomer <i>Marie Rose, tomato & iceberg</i>	£10.50
Chicken Club Ciabatta <i>with bacon, cheddar, mayonnaise, tomato & lettuce</i>	£11.75
Hot Honey Chicken Ciabatta <i>toasted with brie and roasted peppers</i>	£11.75
Tuna Mayonnaise & Cheddar Cheese Melt	£9.95
Cheddar Cheese & Honey Roast Ham Melt	£9.95

SIDE DISHES

Hand Cut Chips with Garlic Mayonnaise (V) (GF)	£4.25
Skin On Fries (V)	£4.25
Sweet Potato Fries (V)	£4.75
Onion Rings	£4.25
Mixed Salad (V) (GF)	£4.25
Mixed Vegetables (V) (GF)	£4.25
Jug of Gravy	£2.00

Please advise your waiter if you have any allergies, intolerances, or dietary requirements in our busy kitchen it is not possible to guarantee there is no cross contamination.

V = Vegetarian, please ask for our Vegan specials
GF = Can be made Gluten free please specify we also have gluten free bread available

A discretionary 10% service charge will be added to tables of 6 or more, all gratuities are kept by the staff

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Wine List

WHITE WINE

Grillo (Italy) <i>Super light, with apple and pear notes</i>	<i>bottle</i> 21.75
Pinto Grigio delle Venezie (Italy) <i>Dry spicy and aromatic with a tropical fruit finish</i>	24.50
Sauvignon Blanc Casa Satiago (Chile) <i>This intensely flavoured wine has a fragrant aroma of delicate floral notes highlighted by tropical and citrus undertones</i>	24.75
Chardonnay Beyond the River (Australia) <i>Juicy sun-packed Australian wine with peach and tropical fruit</i>	24.75
Piesporter Michelsberg (Germany) <i>A medium-sweet white packed full of tropical fruit flavours</i>	22.75
Outnumbered Sauvignon Blanc (Marlborough NZ) <i>Very ripe fruit aroma, clean and bright with lemony and grassy notes</i>	29.50
Chabilis Domaine Fillon (France) <i>Beautifully smooth and subtle flavours of apple, melon and peach</i>	37.00

ROSE

Pinot Grigio Rose <i>Dry and light with a refreshing finish</i>	24.75
White Zinfandel The Rosebud (USA) <i>Juicy and light with plenty of raspberry and watermelon fruit flavours, with a refreshing bright acidity</i>	24.75
Whispering Angel <i>Whispering Angel is a benchmark of classic Côtes de Provence rosé. Adored by wine lovers around the world, the wine has evocative flavours of grapefruit and citrus combined with refreshing acidity</i>	39.00

RED WINE

Merlot (Italy) <i>Full-bodied with a dry, subtle taste</i>	<i>bottle</i> 24.50
Shiraz Beyond the River (Australia) <i>Rich fruits on the nose, including plums and red berries, which carry through onto the palate</i>	27.75
Primitivo (Italy) <i>Full bodied southern Italian bred, berry flavour with hints of prune & violet on the nose</i>	25.50
Malbec Los Haroldos (Argentina) <i>Raspberry, plum and cassis flavours alongside an aroma of aromatic wood and spice</i>	28.75
Rioja Azabache (Spain) <i>A round wine, with aromas of vanilla and black fruit, which ends leaving a pleasant memory of toasted almonds</i>	25.50
Chianti Classico Riserva <i>A full bodied wine with aromas of dried fruit and a soft, aromatic bouquet</i>	30.50
Ripasso (Italy) <i>Smooth & fruity dry red wine with intense colour & flavour</i>	31.50

SPARKLING

Prosecco <i>Dry easy drinking sparkling wine</i>	27.75
Prosecco Style Rose	27.75
House Champagne Renard Barnier <i>A rich Blanc de Noirs , golden in colour</i>	48.00
Laurent Perrier Brut	85.00



A LAKESIDE INN

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