

Inn

Sample Menu

BAR BITES AND NIBBLES

Cheese straws with tomato relish v £2.25
Braised pork croquettes with smoked cheese dip £5.95
Haddock goujons with tartare sauce £3.75
Chicken Balti pie with mango chutney £3.95
Half dozen oysters with shallot vinegar and tabasco £9.50

WHILE YOU WAIT

Olives v £2.95
Mixed cheese fritters with tomato relish v £2.25
Haddock goujons with tartare sauce £3.75

STARTERS AND LIGHTER DISHES

Seasonal soup bread and butter v £4.95
Half dozen oysters with shallot vinegar and tabasco £9.50
Vietnamese beef skewers with rice wine dipping sauce £7.50
Piquillo peppers stuffed with goats cheese on olive toast v £6.25
Braised pork croquettes with smoked cheese dip £5.95
Veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.50
Deep fried brie with smoked chilli jam v £4.95
Devilled crab, salmon and shrimp pate with sea salt croutes £6.45
Schezuan mushroom gyozas with soy and chilli dipping sauce £6.95
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Smoked haddock soufflé with smoked ribbledale chesse sauce £9.50
Goosnargh chicken club sandwich, on toasted sour dough with a few fries £8.95
Smoked salmon, asparagus and Tasty Lancs quiche with garden salad £9.25
Char grilled hallumi with bulgar wheat, pickled red onions, apple and walnut salad £8.95
Steak and melting cheese sandwich with sweet peppers, caramelised onions and a few fries £9.50

TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

Scallops Langoustines Skate Wing Whole Brill Turbot

PIES

Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £12.95

Lancashire cheese and onion with mashed potato and seasonal greens v £11.95

Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and chips £13.95

MAINS

Haddock and chips with mushy peas and tartare sauce £12.50

Goosnargh duck breast with braised savoy cabbage, duck fat chips and orange sauce £17.50

Whole Morecambe Bay plaice with buttered new potatoes and seasonal vegetables £16.50

Calves liver with crispy shallots, mashed potato, and caramelised onions gravy £17.95

Goan curry with king prawns, coconut rice and grilled flat bread £17.50

Potato gnocchi, sun blush tomatoes, squash, rocket and Garstang blue v £10.95

Tikka spiced chicken breast with Bombay potatoes, carrot and cumin puree and onion bhajis £14.95

Iman Byaldi; roasted aubergine, fragrant spices, almonds, citrus cous cous, fattoush salad v £11.95

Pig on a stick; pork belly, chorizo and pork sausage with crispy rosemary potatoes £14.50

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips

(10oz Rump £17.95 12oz Rib-eye £22.50 8oz Fillet £24.95)

Sauces - pepper £1.95, blue cheese £1.95

Extras - Onion Rings -£1.95 Garlic and chilli prawns £4.95

SIDES £2.95

Sea salt fries Proper Chips Seasonal greens Green salad

DESSERTS

Syrup sponge with proper custard £5.25

Raspberry and sherry trifle with toasted almonds £5.95

Eton Mess with meringue, fresh English strawberries and vanilla cream £6.50

Dark chocolate fondant with honey comb and salt caramel ice cream £6.50

Mango and passionfruit delice with a ginger and lime biscuit £6.25

Ice Cream Selection with chocolate sauce and marshmallows £5.25

Three or Five Cheese selection, with chutney, grapes and crackers and fruit cake £6.95 or £8.95

Chocolate and caramel truffles £3.50

