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## STARTERS

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Roasted Fig and Cob Nut Tart with Inglewhite Goats Cheese and Aged Balsamic, Arugula and Pesto

Seasonal Soup of the Day, Crusty Bread Roll and Flavoured Butter

Confit Chicken Croquettes with Chilli Chorizo Jam, Dressed Baby Leaves

Portobello Mushroom with Spiced Cous Cous and Sun-blushed Tomatoes, Aged Balsamic, Pesto and Crisp Basil

Gin Cured Salmon, Pickled Cucumber, Crab, Radish and Watercress Salad with Dill Crème Fraiche  
(£2.50 supplement)

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## MAIN COURSES

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Cajun Loin of Monkfish, Courgette and Carrot Spaghetti, Crispy Leeks and a Cajun and Lime Cream

Roasted Butternut Squash, Oregano and Spinach Cannelloni, Served on Charred Radicchio, Black Olive Tapenade and Rich Tomato Sauce

Pan-fried Chicken Supreme with a Wild Mushroom Risotto, Finished with a Veal Jus and Parmesan Crisp

8oz Sirloin Steak, Hand Cut Chips, Cherry Vine Tomatoes, Roast Flat Cap Mushroom, Café De Paris Butter  
(£5 Supplement)

Seared Tuna Nicoise Salad, Olives, Red Onion, Potato, Capers, Spinach and Sun-blushed Tomato with Boiled Egg and Balsamic Vinegar Dressing

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## DESSERTS

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Chocolate Brownie with Pistachio Ice Cream, French Meringue Pieces and Salted Caramel

Sticky Toffee Pudding with Vanilla Bean Ice Cream and Almond Brittle

Mango and Ginger Cheesecake with Orange Sorbet and Coriander Cress

Frozen Passionfruit Parfait with Blueberry Gel and Raspberry Granita

A slate of Local Cheeses from Lancashire and Merseyside, Water Biscuits and Real Ale Chutney  
(£2.50 Supplement)

*Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free.*

*Please speak to our staff about the ingredients in your meal, when making your order.*