



## Bar snacks

- Handmade Scotch egg with brown sauce 4.25  
Corn chips with a cheesy fondue, sriracha sauce & guacamole 4.25 (V)  
Smoked Cheddar croquettes with golden beetroot piccalilli 4.25 (V)  
Fried squid with a sweet chilli glaze 6.00  
Warmed pulled pork pie with golden beetroot piccalilli 4.25  
Black pudding bon bons with brown sauce 4.00  
Lemon & thyme infused olives 3.25 (VE)  
To Share - Rosemary & garlic baked Camembert served with warm sourdough & celery 11.00 (V)  
To Share - The Whole Hog - warm pork pie, handmade Scotch eggs, crackling, sticky glazed sausages, black pudding bon bons & golden beetroot piccalilli 27.00

## Roasts

**All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage**

- 21-day aged sirloin of beef, beef dripping roast potatoes & red wine jus 14.75 (A)  
Half Shropshire roast chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy 12.75 (A)  
Nut roast, baby potatoes & vegetarian gravy 12.25 (V,N)  
Orange & whisky glazed gammon joint with beef dripping roast potatoes & red wine jus 12.75 (A)

## Mains

- Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 9.95  
Beef & amber ale pie with red wine jus with mash or triple-cooked chips 12.00 (A)  
Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 12.25 (A)  
Three-cheese macaroni baked with horseradish, mustard & a herb crumb 8.75 (V)  
Vegan lasagne with butternut squash, peppers & courgettes 10.00 (A,VE)  
Butternut squash risotto with pecorino & pumpkin seeds 10.00 (A,V)  
Sausage & mash - Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 11.95 (A)

## Sides

- Creamed leeks 3.25  
Yorkshire pudding 0.50  
Triple-cooked chips 3.00  
Side salad 3.50  
Sweet potato fries 3.50

## Desserts

- Salted honey tart with fresh cream & caramel sauce 5.50  
Sticky toffee pudding with vanilla ice cream 5.50 (V,N)  
British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 7.75 (V,N)  
Warm chocolate brownie with hazelnut ice cream 5.50 (V,N)