

Evening Menu

Please note we are *NOT* a nut free premises, for help with allergens or special dietary requirements please ask to speak with Iain or Louise

STARTERS

Garlic Bread Slices (Plain) £4.00	Traditional Prawn Cocktail £6.75 A large traditional prawn cocktail served with bread and butter
Garlic Bread Slices with Cheese £4.50	
Home-made Soup of the Day £5.50 (please see blackboard for today's choice and served with a freshly baked mini hovis loaf)	Breaded Brie Wedges £6.25 Served warm with side salad and redcurrant Jelly
Deep Fried Chicken Goujons £5.75 Breaded strips of chicken breast with garlic	Local Brown Shrimps £7.50 Potted Brown shrimps warmed and served with fresh toast and side salad. Lytham if possible, Southport or Morecambe Bay.

MAIN COURSES

All main courses are served with chips, a potato dish and mixed vegetables of the day included in the price. For those customers who like their steak well done we may have to butterfly your steak. All steaks are grilled to your liking and served with fried mushrooms and battered onion rings. A mixed side salad is available to accompany main courses at a two pounds supplement.

Sirloin Steak (10oz / 280gr)	£17.50
Fillet Steak (8oz / 224gr)	£22.50
Large Cumberland Sausage with Egg (10oz /280gr)	£11.50
Trio Meat Platter	£18.75
<i>A 5oz Sirloin, Chicken Breast & Cumberland sausage, mushrooms & battered onion rings</i> (For an £3.00 why not upgrade to a 10oz Sirloin Steak!!)	

The following sauces are available and served in a separate sauce boat:	£2.00
Creamy Pepper creamy cracked black peppercorn sauce,	
Diane mushroom, onions, cream and mustard	
Red Wine Gravy a traditional rich meat gravy flavoured with red wine	

A Slow Roasted Lamb Shank **£15.75**
A Lamb shank slow roasted until soft and tender served with a boat of red wine gravy and mint sauce

Roasted Breast of Local Chicken **£14.50**
An oven roasted supreme of free-range local chicken breast served with a choice of:
A Red Wine Gravy & stuffing, creamy Pepper Sauce, Diane Sauce or a Stilton Sauce

Steamed Fillet of Salmon **£16.00**
A fresh fillet of prime Scottish Salmon served with a rich Hollandaise Sauce

Mushroom, Brie, Spinach, Mixed Nut & Cranberry Wellington (v) **£15.00**
Served with a creamy Mushroom Sauce

Aubergine and Walnut Bake (Vegan) **£15.00**
A garlic, basil and tomato based dish with char-grilled layers of Aubergine, Courgette and Red Pepper topped with Walnuts *(a non Vegan option is also available topped with grated cheddar cheese)*

SWEETS AND CHEESE

Vanilla Ice Cream **£1.50 a scoop**

Sticky Toffee Pudding **£5.50**

Hot Chocolate Fudge Cake **£5.50**

Apple Crumble & Custard **£5.50**

Lemon Crunch Cheesecake **£5.50**

Cheese and Biscuits **£6.50**
(A selection of English cheeses, with Fruit Cake and biscuits)

Cheese and Port (as above but with a glass of Taylors LBV Port) **£8.00**

COFFEE AND TEA

Cappuccino, Latte, or Hot Chocolate **£2.00**

Fresh Filter Coffee (Mountain blend) **£2.00**

Twinnings Tea (Traditional English) **£2.00**