



Pre starters to share all @ £1.95

Warm fresh bread

Olives marinated in sweet chilli, fresh parsley and garlic

Fresh anchovies in olive oil

Mexican tortilla chips with tomato salsa

Starters

Home made soup of the day with toasted ciabatta wedge (v)	£3.95
Pan fried fresh scallops and spicy chorizo sausage served on a minted pea puree	£6.50
Oven baked button mushrooms cooked in garlic, pinot grigio and cream with garlic ciabatta (v)	£4.95
Lightly curried blue fin crab mayonnaise on salad tomatoes and local watercress, with wholemeal brown bread	£5.50
Crispy Peking duck in plum sauce, on salad leaves, julienne of veg, sweet chilli sauce and spring onion	£6.75
Breaded Welsh goats cheese, deep fried on dressed salad leaves with caramelised red onion(v)	£4.75
Morecombe bay shrimps in hot garlic and parsley butter with lightly toasted ciabatta	£5.25
Home made lamb meat balls in a hot and spicy tomato ragu with melted cheddar, chopped chive sour cream and tortilla chips	£4.95
Grilled Portobello mushroom topped with wilted spinach and melted Roquefort cheese on seasonal leaf salad (v)	£4.95
Warm chorizo and black pudding salad topped with a soft poached egg	£4.95
Chicken wings tossed in piri piri sauce served with a sour cream and chive dip	£4.75

(V) Denotes a dish suitable for vegetarians

(*)As we use nuts in our kitchen, we can not guarantee that any of our dishes are nut free; this is for your own information



Mains

Pan fried fillets of sea bass on a watercress and warm new potato salad with parsley sauce and fresh scallops	£15.25
6oz fillet steak char grilled to your liking with sauce au poirve, grilled tomato, Portobello mushroom and hand cut chunky chips	£19.95
Poached fillet of salmon with Moroccan style cous cous & a rocket, parmesan and tomato salad	£14.95
Pan fried Calves liver with parsley, sage and mushrooms served with sautéed potatoes, lettuce leaf salad drizzled with Orleanais dressing	£14.25
Home made creamy mushroom stroganoff served on a bed of steamed white rice (v)	£10.95
8oz char grilled sirloin steak cooked to your liking with sauce au poirve, grilled tomato, Portobello mushroom and hand cut chunky chips	£16.95
Blue fin crab, Morecombe bay shrimp and chopped chillies tossed in fettuccini with parsley, olive oil and tomato concasse	£13.95
Confit of duck leg on a watercress and orange salad with Moroccan style cous cous	£14.95
Fettuccini pasta with chilli, garlic, parsley, julienne of veg, wilted spinach and toasted pine nuts tossed in a tomato and basil sauce (v) (n)	£10.50
Loin of cod on a bed of sautéed leeks with chorizo sausage and a soft poached egg	£14.50
Pan seared chicken breast stuffed with melted Roquefort cheese wrapped in pancetta, with minted pea puree and sautéed new potatoes	£14.50

Side orders

Spring leeks and wilted spinach	£2.50
Rocket and parmesan salad	£2.75
Mixed house salad	£2.50
Garlic ciabatta	£3.50
Garlic cheese ciabatta	£3.75
Buttered new potatoes	£1.95
Hand cut chunky chips/ shoe string fries	£2.50
Deep fried onion rings	£1.95

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