

## Non Dairy Containing Menu

Hummus with Lemon Oil & Pistachios, Flatbread (Vg) £5.50 Sourdough With Herb Oil £5.50 Chilli Bites (V) £4.50

Soup of the Day, Homemade Sourdough £6.95

Tempura Broccoli, Tahini & Harissa £7.95

Chickpea Stew, Moroccan Spices, Harissa Yoghurt £8.50

Spiced Mackerel, Tabbouleh, Chicory & Blood Orange £8.50

10oz Lancashire Sirloin, Hand Cut Chips, Beer Pickled Onion, Roast Mushroom £29.95

Chicken Breast, Coq Au Vin Sauce, Sauteed Potatoes, Celeriac Confit £19.95

Beer Battered Haddock, Hand Cut Chips, Garden Peas & Tartare Sauce £14.95

Caramelised Banana, Homemade Granola, Vegan Yoghurt £7.50 Rosewater Rice Pudding, Raspberry Sorbet & Coconut £7.50



## Non Gluten Containing Menu

## Hummus with Lemon Oil & Pistachios, Gluten Free Bread £5.50 Lax Pudding £5.95

Soup of the Day, Gluten Free Bread £6.95 Roast Root Vegetables, Soft Polenta & Parmesan (V) £8.50 Mussels Mariniere, Samphire, Seaweed Gremolata £8.50

10oz Sirloin, Sauteed Potatoes, Roast Mushroom, Green Salad £29.95 Coley, Mash, Smoked Salmon, Clams & Leeks £24.95 Jerusalem Artichoke Risotto, Apple & Hazelnuts (V/Vg) £16.95

> Banoffee Style Crème Brulée £7.50 Iced Lemon Meringue, Raspberry & Almonds £7.50 Cheese, Gluten Free Bread, Apple Chutney £10.50