

## Starters

Homemade Soup of the Day with Crusty Bread  
**5.95**

Cumberland Sausage Scotch Egg in a Creamy  
Wild Mushroom & Vegetable Ragout **8.95**

Crispy Fried King Prawns, Malaysian Coconut  
Sauce, Stir Fried Bean Sprouts, Micro  
Coriander **8.75**

Warm Goats Cheese Salad, Pickled  
Vegetables, Jersey Royals, Shallot & Balsamic  
Dressing, Roasted Pine Nuts **7.50**

Roasted Pheasant, Ham Hock & Bacon Terrine,  
Pear & Saffron Chutney, Tomato Salad,  
Toasted Brioche **8.50**

Scottish Oak Smoked Salmon, North Atlantic  
Prawns, Dill Cream Cheese, Dressed Mixed  
Leaf Salad, Buttered Brown Bread **8.95**

Food Allergies & Intolerances  
Before Ordering  
Please Speak to a Member of Staff About  
Your Requirements  
Gluten Free, Vegan Options Available  
Please Ask

## Mains

Steak, Mushroom & Ale Casserole, Puff Pastry  
Lid, Hand Cut Chips, Seasonal Vegetables,  
Beetroot Pickle **17.50**

Grilled Fillet of Seabass, Crushed Jersey  
Royals, Griddled Mediterranean Vegetables,  
Sauce Vierge **17.95**

Butterbean, Spinach & Lancashire Leek  
Tagine, Cous Cous & Chickpea Salad, Apricot  
Chutney & Greek Yoghurt **15.50**

Beer Battered Cod, Hand Cut Chips, Mushy  
Peas, Tartare Sauce, Lemon Wedge **16.95**

Pan Fried Pheasant Breast, Creamy Bacon,  
Shallot & Cheese Risotto, Pheasant Jus **14.95**

Griddled 8oz Salt Chamber Rib Eye Steak, Hand  
Cut Chips, Onion Rings, Seasonal Vegetables,  
Peppercorn Sauce **28.00**

Homemade Chicken Kiev with Garlic & Herb  
Butter, Potato Wedges & Curried Coleslaw,  
Salad **14.95**

Crispy Shoulder of Lamb with a Tomato, Olive  
& Feta Cheese Salad, Crispy Croutons, Basil  
Pesto, French Fries **18.95**

Homemade Shortcrust Pastry Mixed Game  
Pie, Creamy Mashed Potatoes, Mixed Green  
Vegetables, Red Wine & Cranberry Gravy **17.95**

## Desserts

Sticky Toffee Pudding with Caramel Sauce,  
Toffee Crunch Ice Cream 7.50

Lemon Posset, Mascarpone Cream, Peanut  
Wafer, Apple & Elderflower Compote 7.50

Classic Vanilla Crème Brulee, Fruits of the  
Forest, Shortbread 7.50

Warm Bakewell tart with Raspberry Swirl Ice  
Cream 7.50

Banoffee Toffee Cheesecake, Clotted Cream  
Ice Cream 7.50

Homemade Brandy Snap Basket with a  
Selection of Walling's Ice Cream 7.50

Cheese Slate served with Homemade Fruit  
Chutney, Grapes, Apple Slices, Biscuit  
Selection 8.50

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### Dessert Wine

Red Muscadel, Nuy, South Africa 16.5% Richly  
flavoured sweet red wine, bramble fruits on the palate with intense  
aroma and finish 100ml 4.85

### Ramos Pinto Late Bottled Vintage Port

Opulent and generous with a concentrated palate and fleshy  
character 50ml 4.50

## Coffees & Tea

Cafetiere Coffee for one 2.85

Americano 2.15

Cappuccino 2.60

Espresso/Double 1.85/2.25

Latte 2.70

Extra Shot .45

Espresso Macchiato 2.00

Mochaccino 2.70

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Pot of Tea for one 2.00

Decaffeinated Tea 2.00

Earl Grey 2.20

Darjeeling Tea 2.20

Pure Assam 2.20

Peppermint 2.20

Pure Camomile 2.20

Green Tea 2.20

Fruit Tea Selection 2.20

Hot Chocolate 2.95

**Please ask for our selection of Liqueurs &  
Whisky if you fancy an after-dinner tippie!**