### Starters

Garlic Ciabatta Bread V	£7.00
Cheesy Garlic Ciabatta V	£7.70
Soup of the Day	£7.70
<b>Vegan Buffalo Wings</b> VE	£9.00
Aromatic Duck Pancakes	£10.50
Cartmel Valley Smoked Salmon & Prawns GF	
Morecambe Bay Potted Shrimps GF	£10.50
Tomato & Mozzarella Salad V	£9.90
<b>Garlic Mushrooms</b> V	£9.50
Homemade Duck & Pink Peppercorn Pate GF With toasted sourdough and damson chutney	£10.00
Salads	

### Saraus

Cajun Chicken GF	£15.40
Chicken breast marinated in Cajun seasoning with mango chutney	
<b>Beer Battered Halloumi</b> V GF Authentic halloumi made in Cyprus; beer battered in our own local ale with sweet chilli sauce	£15.40
Prawn & Smoked Salmon GF Cartmel valley smoked salmon and prawns with Marie Rose sauce	£18.50

# Gourmet Burgers

All served with fries

Vegan Quarter Pounder VE GF	£17.00
Chargrilled Cajun Chicken & Pineapple Burger GF	£17.00
Homemade Steak Burger	£17.00

# Mains

12oz* Gammon Steak GF	£18.00
Lamb Henry	£24.00
Sweet Potato & Chickpea Curry VE GF	£17.00
Beer Battered Haddock GF	£18.00
Pan Fried Fillet of Cod Loin GF	£22.00
<b>Duo of Chef's Roasts</b> GF	£16.50
Chef's Roast of the Day GF	£16.00
Sweet & Sour Chicken  Homemade sauce with beer battered chicken and seasonal vegetables, served with rice	£17.50
28-day Matured Sirloin GF	£31.00
Halloumi & Pepper Skewer V GF	£17.00
Cumin Butternut Squash & Lentil Wellington VE	£17.00
Whitby Scampi	£17.00
Trio of Cumberland Sausage	£16.50
Crooklands Steak, Ale & Mushroom Pie	£17.00
Beer Battered Chicken Strips GF	£16.50
Sourdough Pizza of the Week	£16.00

# **Smaller Portions**

Roast of the Day GF	£13.50
Beer Battered Chicken Strips GF	£13.50
Beer Battered Haddock GF	£13.50
<b>5oz* Gammon Steak</b> GF	£13.50
Whitby Scampi With chunky chips, garden peas and tartare sauce	£13.50

# Sides

Onion Rings	£5.00
Fries or Chunky Chips	£5.00
Side Salad	£3.85
Portion of Fresh Vegetables	£3.85
Yorkshire Pudding	£1.30
Bread Roll	£1.65
Floured Bap	£2.20
Cheesy Chips	£6.60
Coleslaw	£2.75
Extra Egg	£1.00

# Sauces

Pepper	£3.50
Garlic & Prawn Butter	£3.50
Garstang Blue	£3.50

All our food is home cooked to order so please allow for cooking time.

Allergies: please advise a team member on ordering if you have any allergies or dietary requirements.

approximate weight can be made gluten free

vegetarian

can be made vegan



# Sandwiches

Cold sandwiches are served 12pm-5:15pm Hot rustic rolls are served 12pm-2pm

### **COLD SANDWICHES**

Served on white, granary or gluten free bread with salad garnish and crisps

Ham & Piccalilli	£9.00
Tuna Mayonnaise & Cucumber	£9.00
Lancashire Cheese & Damson Chutney ∨	£9.00
Turkey with Trimmings GF	£9.25
Beef & Horseradish GF	£9.25
Prawn & Marie Rose	£10.50
Why not add a Rowl of Soun for £3.50	

#### HOT RUSTIC ROLLS

Served on a white roll with salad garnish and fries

Roast Beef with Gravy GF	£13.50
Turkey served with Gravy & all the Trimmings GF	£13.50
Cumberland Sausage & Caramelized Onions	£13.50
Cajun Chicken with Mango Chutney GF.	£13.50
Grilled Halloumi & Pepper with Chilli Jam V GF	£13.50
Beer Battered Fillet of Haddock with Tartare Sauce	£13.50

# HOME COOKED WITH CARE

# Children

1 Course	£8.00
2 Courses	£10.00
3 Courses	£12.00

Available up to 12 years old

### **STARTERS**

Home Made Soup

Please ask for today's special

Fruit Juice

Choose from Apple or Orange

Cheesy Garlic Bread

Garlic ciabatta topped with cheese

**MAINS** 

Margarita Pizza

Scampi

Battered Chicken Strips GF

Sausages

All the above served with any two of the following: chips, mash, beans or peas

Chef's Roast GF

Choose from Beef or Turkey, served with all the trimmings

Cheese & Tomato Pasta

Served with garlic bread

### **DESSERTS**

Ice-Cream

1 scoop of vanilla, chocolate, or strawberry

Strawberries & Grapes

Chocolate Brownie

Served with vanilla ice cream

