

MAINS

HALF ROAST CHICKEN

Pigs in Blankets, Sage Stuffing & Pan Gravy. Served with Chef's Selection of Potatoes & Market Vegetables

8oz FILLET STEAK

Seasoned with our Secret Blend of 13 Herbs & Spices & Grilled to your Liking. Served with Creamy Black Pepper Sauce, Grilled Tomato, Portobello Mushroom & Thick Cut Chips
(£8 Supplement)

LANCASHIRE CHEESE & ONION PIE

Dewlay's Tasty Lancashire & Mature Cheddar Cheese with Buttered Onions, Encased in Puff Pastry & Baked Until Golden. Served with either Baked Beans or Mushy Marrowfat Peas. Served with Chunky Chips, Fries or Mash

SLOW ROASTED SHOULDER OF PORK

Crackling, Black Pudding & Apple Croquette & Cider Gravy. Served with Chef's Selection of Potatoes & Market Vegetables

SLOW ROASTED TENDER LEG OF LAMB

Yorkshire Pudding, Mint Sauce & Sweet Gravy. Served With Chef's Selection Of Potatoes & Market Vegetables

OVEN BAKED NUT ROAST

Yorkshire Pudding & Vegetarian Pan Gravy. Served with Chef's Selection of Potatoes & Market Vegetables

ROASTED HONEY AND MAPLE GLAZED GAMMON

Yorkshire Pudding, Parsley & Madeira Cream Sauce. Served with Chef's Selection of Potatoes & Market Vegetables

THE CHICKEN RANCH BURGER

A Butterflied, Panko Breaded Fillet with Ranch Mayo, Served in a Soft Gourmet Brioche Bun with Lettuce & Tomatoes, Red Salted Fries & Coleslaw

12 HOUR SLOW COOKED BRISKET OF BEEF

Yorkshire Pudding & Pan Gravy. Served with Chef's Selection of Potatoes & Market Vegetables

SALMON & KING PRAWN FISH BAKE

Salmon & King Prawns with Haddock in a Rich & Dill Cream with Smoked Cheddar, Topped with Panko, Cheddar & Onion Seed Crumb. Served with Chunky Chips, Fries or Mash

BUTTER CHICKEN MAKHANI

A Mild Indian Curry with Cumin, Coriander & Green Chilli in a Cream & Butter Tomato Sauce. Served with Basmati Rice or Half & Half, Poppadum & a Naan Bread

BUTTERNUT SQUASH & SAGE RISOTTO

Roasted Butternut Squash & Sage Crisps. Finished with a Rocket Salad & Balsamic Glaze

SUNDAY SIDES

PIGS IN BLANKETS

A bowl full of Pork Sausages wrapped in Bacon with a touch of honey!
£4.95

MORE ROAST POTATOES

Roasted in Thyme & Garlic
£4.95

HOMEMADE YORKSHIRE PUDDING

How about an extra Yorkshire Pudding?
£1.50



OVEN BAKED LANCASHIRE CAULIFLOWER CHEESE

With Dewlay's of Garstang Cheese Sauce
£4.95

PLEASE TAKE NOTE OF YOUR TABLE NUMBER AND ORDER AT THE BAR WHEN READY

PLEASE ADVISE US ON ANY ALLERGEN REQUIREMENTS

We know there are allergens in our food and drink that we are required to tell you about so please let a member of our team know if you have a specific allergy or would like more information about one of our dishes.

 Suitable for Vegetarian Diet  Suitable for Vegan Ingredients

Gratuities are at your discretion if you wish to reward exceptional service.

STARTERS

CUMIN SPICED ROAST CARROT & SWEET POTATO SOUP

Presented with a Crusty Roll
& Salted Butter

HALLOUMI FRIES

Deep Fried & Served with
Spring Onion & Chilli Jam

HARISSA & HONEY FETA CHEESE & SUNBLUSHED TOMATO BRUSCHETTA

On Toasted Sourdough Bread.
Finished with Black Olive Puree
& Watercress

SALT & PEPPER CHICKEN WINGS

Topped with Sliced Chillies &
Onion. With a Soy, Honey
& Sesame Seed Drizzle

BURY BLACK PUDDING & LANCASHIRE TASTY

Served on a Potato Rosti,
With Chorizo & Honey Cream
& a Pig in Blanket

JUICY ATLANTIC PRAWN COCKTAIL

With a Punchy Marie Rose Sauce,
Crisp Lettuce, Cucumber &
Buttered Triangles

GARLIC MUSHROOMS

Sautéed Mushrooms & Shallots
in a Cream & Chive Sauce,
with Garlic Ciabatta

HOMEMADE CHICKEN LIVER & SMOKED BACON PÂTÉ

With Thyme & Madeira, Served
with Plum & Apple Chutney &
Toasted Ciabatta Croutes

CROWN OF GALIA MELON

Filled with Raspberry & Crème de
Cassis Compote. Served with a
Scoop of Blackcurrant Sorbet

MOTHER'S DAY 2024

10 | 03 | 24

- MENU -

2 Courses **£29.95** • 3 Courses **£35.95**

Children Under 10: 2 Courses **£14.95** • 3 Courses **£17.95**

DESSERTS

LEMON & GINGER CRUNCH CREAM

Light Lemon Cream Mousse
with a Crunchy Ginger Base,
Served with Vanilla Ice Cream

CHOCOLATE BROWNIE FUDGE CAKE

Layers of Chocolate Sponge with
Chocolate & White Chocolate
Fudge, White Chocolate Chips
& Chocolate Brownie Chunks.
Served Warm

VERY STICKY TOFFEE PUDDING

Drizzled with Even Stickier Toffee
Sauce. Served with either Vanilla
Ice Cream, Pouring Cream
or Custard

CHOCOLATE JUNKYARD

A Dense Chocolate Mousse set
on a Biscuit Base, Topped with
Chocolates & Served with
Triple Chocolate Ice Cream

FUDGE & TOFFEE CHEESECAKE

Biscuit Base with a Caramel &
Toffee Cheesecake Fondant
with Fudge Pieces, Served with
Toffee Crunch Ice Cream

CHOCOLATE, HAZELNUT & BAILEYS CRÈME BRÛLÉE

With Shortbread Biscuits &
Strawberry Compote

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