

Wheat/Gluten free Starters

A generous bowl of piping hot homemade soup served with warm ciabatta. 4.50

Toasted garlic ciabatta. 3.50

Minted broadbean, pea & cream cheese topped bruschetta. 4.75

(Add prawns for 1.00)

Creamy garlic mushrooms on toast. 4.94

Main courses

Char-grilled prime 8 oz English sirloin steak served with sautéed mushrooms & grilled tomatoes & peas & choice of potato. 14.75

Slow roasted Dorset pork belly served on bubble & squeak with crackling & apple sauce 10.75

Fricassee of chicken-tender chicken breast in a creamy mushroom & smoked bacon sauce with parsley glazed carrots & steamed rice or new potatoes. 9.95

Slow cooked Dorset lamb shank in a mint gravy with smashed rosemary potatoes, carrots & green beans. 11.95

Pan seared escalope of salmon served on creamed cabbage with smoked salmon topped with poached egg & new potato. 10.95

Oven baked fresh haddock fillet on a medley of vegetables & new potatoes with parsley butter. 8.95

Root vegetable Lancashire hotspot with bubbling cheddar(V). 8.95

Desserts

Iced berries with hot white chocolate sauce. 4.75

Homemade lemon posset topped with raspberry Eton mess. 4.75

Homemade chocolate orange creme brûlée. 4.75

Warm Bakewell tart served with custard. 4.75

Three scoops of vanilla ice cream. 3.95