

Please order food and drinks at the bar.
If you'd prefer us to take your order at the table, please ask.

AT THE BAR / FOR THE TABLE

OLIVES 3.00 FRESHLY BAKED BREAD, olive oil balsamic 4.00
HOMEMADE PORK SCRATCHINGS 3.00 GARLIC BREAD with cheese 4.50

STARTERS

- (v) SPICED PUMPKIN SOUP, coriander, yoghurt, crusty bread 6.95
SALT AND PEPPER CALAMARI, sweet chilli & basil dip 7.95
SEARED TIGER PRAWNS, garlic & chilli butter, tomato raisin,
charred bread 8.95
GIANT SCOTCH EGG, brown sauce (big!) 8.95
(v) WILD MUSHROOMS AND STILTON on toasted brioche 6.95
SMOKED HAM HOCK TERRINE, smooth piccalilli, breakfast radish 6.95
BUFFALO CHICKEN WINGS, blue cheese dressing, celery 6.50

SHARERS

- (v) LAZY FONDUE, camembert baked in the box, seasoned & served with crusty bread (serves 2) 9.95
(v) MEZZE PLATE, Imam bayaldi, vegetable fattayas, super seed falafel, krush, roast broad been & saffron
hummus, khoubz bread 12.95
REGIONAL CHEESE BOARD, Mature Cheddar, Stilton, Goats cheese, Brie, celery, grapes, hedgerow chutney 9.95

MAINS

(For the smaller appetite or a lighter daytime meal please choose the lower price option)

- (v) CLASSIC LANCASHIRE CHEESE & ONION PIE, beetroot salad 12.95
STICKY SESAME CHILLI BEEF, cashew nut, noodle salad 12.95
ROAST COD LOIN, cider mussel cream, celeriac, Granny Smith, fine bean 15.95
(v) BARBECUE HALLOUMI KEBABS, Cajun oil, roquito peppers, olive salad, khoubz bread 12.95

ROASTS

(All the above served with traditional Sunday vegetables)

Want an extra Yorkshire?
Add one for 75p

- ROAST SIRLOIN OF BEEF, cooked pink, Yorkshire pudding 10.95/14.95
MIXED ROAST, pork, beef and turkey, all the trimmings 13.95
ROAST PORK LOIN, crackling, stuffing 9.95/12.95
ROAST CHESHIRE TURKEY, stuffing 9.95 / 12.95
WHOLE ROAST CHICKEN DINNER FOR TWO, Sunday veg, goosefat roasties, stuffing and thyme pan gravy 22.95
ROASTED 1/4 SHOULDER OF LAMB (to share for two) 25.95
(v) NUT ROAST, vegetable stock gravy 11.95

ON THE SIDE

HOUSE SALAD 2.95 MASH 2.95 SKINNY FRIES 2.95 CHIPS 2.95 SWEET POTATO CHIPS 3.95 ONION RINGS 2.95
BUTTERED SEASONAL GREENS 2.95 SPROUTING BROCCOLI WITH GARLIC & CHILLI 2.95 CORN ON THE COB 2.95
CAULIFLOWER CHEESE 2.95

KIDS FOOD

(12 and under)

(If your toddler would like a smaller portion then just ask a member of staff and we'll be happy to help)

CODS GOUJONS, skinny fries, garden peas 7.50

RIBS, skinnys, cowboy beans 8.95

BANGERS, mash, garden peas 6.95

"THE BIG DOG", hot dog, sautéed onions, brioche roll, American mustard, bbq sauce, skinny fries 8.95

(For safety, please keep kids under control, seated & away from the bar. Children under 12 allowed until 8pm)

DESSERTS

all 6.95

STICKY TOFFEE

CHOCOLATE BROWNIE

MADAGASCAN VANILLA PANNACOTTA,
STRAWBERRY & BASIL SALAD, CUSTARD
CRUMBLE

'3 SCOOP' ICE CREAM SELECTION
chocolate, honeycombe, strawberries
and cream, vanilla

COFFEE BAKED CUSTARD, CANDIED
CHOCOLATE

'CAN'T GRUMBLE' APPLE & BERRY FRUIT
CRUMBLE & CUSTARD TO SHARE 9.95

SUNDAY SANDWICHES (served 12- 5pm)

SOUP AND SANDWICH, cup of soup with either a hot roast beef, roast pork or roast turkey bap 8.95

HOT ROAST BEEF, roast pork or roast turkey on a floured bap, traditional trimmings 7.95

THE SHIP SUNDAY BURRITO: sirloin of beef, horseradish greens, wrapped in our large Yorkshire pudding, a few roast potatoes, pan of stock gravy 8.95

(v) VEGGIE CLUB: halloumi, hummus, salsa picante, lettuce, mayo on brown or white toast & skinny fries 7.95

HOT DRINKS

HOT CHOCOLATE, whipped cream, marshmallows 3.95

CAFETIERES OF COFFEE 2.95 / 5.95

Our House Blend, an aristocratic blend of the finest coffees famous for subtle flavours and aromas

French, A classic continental roast, dark and very smooth

Italian, A rich roast in the Italian style, full of strength and flavour, the sharpness of a true blend

Colombian, Exquisite flavoured mountain coffee from the Andes, smooth and subtle

POTS OF TEA 2.50 / 4.50

English Breakfast, A blend of Assam, Keemun and Ceylon teas. To be enjoyed at any time of the day.

Earl grey, A blend of china tea flavoured with oil of bergamot.

Green gunpowder, The leaves are picked, withered on racks and steamed to stop oxidization and fermentation. The young leaves are then rolled into pellets the size of pin heads which makes them resemble gunpowder.

WINES

BY THE GLASS

(TO SEE OUR FULL WINE LIST, PLEASE ASK)

WHITES

AROMATIC & FLAVOURSOME

Los Pastos Sauvignon blanc, Chile 4.75/6.75

Aotearoa Sauvignon Blanc, New Zealand
5.95/8.35

DRY, LIGHT & DELICATE

Vinazza Pinot Grigio, Italy 4.75/6.55

FULLER BODIED, RICH AND JUICY

Cape Heights Viognier, South Africa
4.95/ 6.95

REDS

LIGHT SIMPLE & JUICY

Le Fou Pinot Noir 5.85/ 8.25

FRUIT LED MIDDLEWEIGHTS

Cape Heights, Shiraz, South Africa 4.95 / 6.95

De Alto Rijoja, Spain 5.45 / 7.65

FULL BODIED AND SPICY

Bodegas Malbec 5.95/8.35

ROSE

Cortefresca Pinot Grigio
Rose, Italy 4.95 / 6.95

SPARKLING

Di Maria Prosecco Doc,
Italy 5.45