

Signature dishes

Starters

Twice Baked Cheddar & chive Soufflé £6

Wholegrain mustard cream

Spiced Morecambe Bay Shrimps £7

Toasted bloomer, micro herb salad

Gin Cured Salmon £7

Cucumber and Mustard seed relish, Horseradish cream

Chicken Liver pate £6

Apple and Brandy chutney, Sourdough crisp

Main Courses

Stuffed Turkey Paupiette £13

Celeriac, Dauphinoise, tenderstem, Pigs in Blankets, Cranberry jus

Roast Hake fillet £15

Saute Baby gem, Salsify, warm tartar sauce

Stonebass fillet £15

Creamed beans & pancetta, Greens, confit Garlic, Rocket

Aspect Nut- roast £12

Roast Root vegetables, Dijon Sauce

Comfort Classics

Cumberland Sausage & Mash £12

Caramalised Onion gravy

Slow braised Lamb Shoulder £16

Champ mash, roast parsnips, mint gravy

Steak, Ale & Mushroom Pie £12

Mashed potato, roasted root vegetables

Wild mushroom & spring onion Linguini £11 (With Chicken - £14)

Parmesan shavings

Smoked Salmon & Chive linguini £13

Parmesan Shavings

Caesar Salad £9 (with chicken £12)

Anchovies, Parmesan, Caesar dressing

Beer battered Haddock £12

Handcut chunky chips, mushy peas, tartar sauce

Twice baked Blue Cheese Souffle £11

Poached Pear & Walnut Salad

From the Grill

Our steaks are all dry aged for a minimum of 28 days and cooked on a Char-grill **£18**
Served with thrice cooked chips – grilled plum tomato – flat cap mushroom – watercress salad

8 oz Sirloin | 8oz Rib Ribeye | 10oz Rump

Sauces – Peppercorn – Blue Cheese – Garlic Butter – Red wine Jus £3.95

Aspect Burger £12 (Vegi-burger - £11)

Pancetta, cheddar, gem, tomato, gherkin, red cabbage slaw

Side dishes - £4.00 each

Mixed seasonal vegetables | Hand cut thrice cooked chips

Green salad - house dressing | Roasted New Potatoes

Bread Basket | Braised red cabbage

We understand that children are growing people and are happy to provide the same excellent meals but with smaller portions on request.

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you have any allergies or intolerances and are unsure about ingredients in our dishes. All of our dishes are made from the freshest locally sourced ingredients. During busy times there may be a short delay. We only serve good food, not rushed food.

