Signature dishes

Main Courses

**Herb topped Roast Chicken Supreme £13**

Corn, Leg & Barley risotto, asparagus, butter chicken sauce

**Cod loin £16**

Red pepper pipperade, char-grilled Aubergine & Courgette,

Smoked Mussels, split Basil cream

**Lamb Rump £17**

Braised Neck fritter, Provencal vegetables, Samphire, jus

**Stonebass fillet £14**

Herb crushed potatoes, baby gem, Peas, Asparagus, tartar sauce

Starters

**Twice Baked Cheddar & Spring onion Soufflé £6**

Parmesan cream

**Spiced Morecambe Bay Shrimps £7.50**

Pikelet, micro herb salad

**Potted Salmon £7**

Gin Cured Salmon, sourdough crisp, pickled vegetables

**Confit tomato & Buffalo mozzarella tart £6.50**

Basil, Rocket, Aged Balsamic

Stonebaked **Pizzas**

**Tomato, Mozzarella, Basil £9**

**Prosciutto, Pepperoni, Chicken, Chorizo £12**

**Roasted Red pepper, Red onion, Courgette & Aubergine £10**

**Chicken, Red Peppers, Prosciutto, BBQ Sauce £12**

**Four Cheese & Chive £11**

(Mozzarella, Cheddar, Goats Cheese, Blue Cheese)

**Caramelised Red onion, goats cheese, Rocket £11**

**Pancetta, Chorizo, Red Peppers, VERY HOT SPICY BASE £12**

(extremely hot, hottest in the area)

Additional Toppings **£1.50**

**Calzone**

**Chicken, Roast Med veg, Garlic Butter, Basil pesto £12**

**Roast Med veg, Goats cheese, Basil pesto £10**

**Garlic Butter Pizza £7**

**Garlic Butter & Mozzarella Pizza £8**

Comfort **Classics**

**Soup of the day £6**

Homemade soup, farmhouse bread

**Chicken Kiev £13**

Minted new potatoes, Butter greens

**Slow braised Lamb Shank £17**

Champ mash, buttered green beans, rosemary gravy

**Smoked Haddock & Spring onion fishcake £13**

Wilted spinach, lemon Beure Blanc

**Caesar Salad £10** (with chicken **£13**)

Anchovies, Parmesan, Caesar dressing

**Wild mushroom & spring onion Linguini £12**

Parmesan shavings, watercress - (have it with Chicken - **£15**)

**Beer battered Haddock fillet £13**

Hand cut chunky chips, mushy peas, tartar sauce

**Roast Red Onion and Goats Cheese tart £12**

Shallot and Rocket salad, Red wine reduction

**Twice Baked Cauliflower Cheese Soufflé £11**

Green Salad

From the Char Grill

Our steaks are all dry aged for a minimum of 28 days and cooked on a Char-grill **£19**

Served with thrice cooked chips – grilled tomato – flat cap mushroom – watercress salad

**8 oz Sirloin ¦ 8oz Rib Ribeye**

**Sauces – Peppercorn – Blue Cheese – Garlic Butter – Red wine Jus £4.00**

**Aspect Burger £12 (Vegi-burger - £11)**

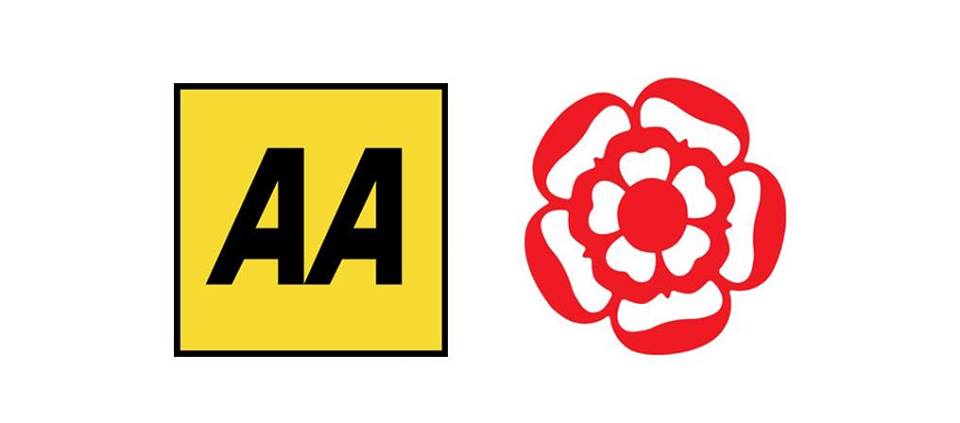
Pancetta, cheddar, gem, tomato, gherkin, red cabbage slaw, thrice cooked chips

Side dishes - £4each

Green vegetables **¦** Hand cut thrice cooked chips

house salad **¦** Roasted New Potatoes **¦** Bread Basket

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.