

# PIZZAS AUTHENTIC ITALIAN STONE BAKED

<b>Margherita (v)</b> Tomato base, Mozzarella, Basil	12
Pepperoni & jalapeno	13
Mushroom, pepper, onion, sweetcorn (v)	14
Chicken tikka, red pepper, onion	14
Goats cheese, caramelised red onion rocket (v)	14
Calzone of meatballs & pepperoni	15
Morecambe Bay shrimps	18
Garlic Bread (ve)	9
Garlic bread with mozzarella (v)	11

# **SEA VIEW SUNDAY ROASTS**

2 COURSES £20 / 3 COURSES £25

### **STARTERS**

HOMEMADE SOUP (v)

focaccia, salted butter

### **CLASSIC PRAWN COCKTAIL**

Brown bread, salted butter

### LANCASHIRE CHEESE & ALE RAREBIT (v)

Apple slaw, sourdough

## **MAINS**

SUNDAY ROASTS\*

BEEF | PORK | LAMB | NUTLOAF

Served with Yorkshire pudding, seasonal vegetables, Mashed and oven roasted potatoes, real gravy

#### WAINWRIGHTS BEER BATTERED HADDOCK & CHIPS

mushy peas, tartar sauce

### SPINACH & CHICKPEA CURRY (v)

pilaf rice, mango chutney, naan bread

# **DESSERTS**APPLE CRUMBLE (v)

English Custard

CHEESECAKE (v)

red berry compote

### GRANDMA BURYS STICKY TOFFEE PUDDING (v)

toffee Sauce, vanilla ice-cream

\* Choice of Sunday Roasts subject to availability, please ask your server for today's selection

# SEA VIEW SUNDAY ROASTS

Come and take in the stunning views over Morecambe Bay to the Lakeland fells whilst enjoying a traditional Sunday Roast along with all the trimmings – or – any of our award-winning dishes from our Bistro menu

There's always prime sirloin of beef, served to your liking be that pink or well done. Yorkshire Puds, plenty of Roasties and real Gravy.

'We boast about our Roast'

# ALL DAY SIDES

Garlic Roast Potatoes	6
Seasonal Vegetables	5
Parmesan & Truffle fries	6
Buttery mash	6
Handcut chunky chips	6
Garden Salad	5
Peppercorn sauce	5
Garstang Blue sauce	_

# KOLKATA CURRY CLUB

Family recipes passed down through generations, our Sous-Chef brings you and authentic flavours straight from Northeast India.

Available only the Last Thursday of each Month, serving a selection of small and large plates as a traditional Indian Thali.

Just £25 per person including a drink of your choice\*, booking essential – call us 01524 416000

If you suffer with a food allergy or intolerance, please speak to a member of our team prior to ordering your food and drinks. Please be aware that our food may contain or be prepared in the same kitchen as common allergens, such as dairy, eggs, wheat, soya beans, tree nuts, peanuts, fish, shellfish or wheat. (ve) – vegan

# **LUNCH & LIGHT BITES**

**AVAILABLE EVERYDAY FROM 12 NOON UNTIL 5PM** 

## **SANDWICHES\*** Your choice of white or brown bread, or, flour tortilla wrap All served with side salad & rustic fries Roast sirloin of beef, horseradish cream 10 10 Honey glazed ham, English mustard Smoked salmon and cream cheese, 11 10 (v) Lancashire cheese and pickle sandwich, 10 (v) Egg and watercress, WRAPS\* All served with side salad & rustic fries Chicken tikka 12 Chargrilled Vegetable 11 (ve) Warm chicken Caesar 12 **FOCACCIA & TOASTIES\*** All served with side salad & rustic fries Chargrilled BBQ chicken melt on focaccia 12 Roast Sirloin of beef & red onion, served in focaccia with jug of gravy 13 Lancashire cheese & bacon toastie 12 Lancashire cheese & red onion toastie 12 (v) \*change up from fries & side salad to cup of homemade soup +2 LUNCH All served with rustic fries Homemade Soup, warm focaccia, salted butter 7 (v) Morecambe Bay Shrimps, English muffin, pickled cucumber ribbons 10 Salt & pepper calamari, garlic & lemon mayo 9 Chicken Caesar salad, gem lettuce, Caesar dressing, pancetta lardons, croutons 14 Arnold Bennet omelette 13 Crispy chilli chicken, fried rice, sweat chilli tomato & capsicum sauce 18 Steak frites: Flat Iron served medium rare, skinny fries, rocket, garlic butter 17 Aspect Bacon & Cheese burger, gem lettuce, tomato, gherkin, brioche bun, skinny fries 17 Chickpea and beetroot burger, gem lettuce, tomato, gherkin, brioche bun, skinny fries 17 (v)



[\*ask for todays selection]

16

17

Aspect Pie\*, hand cut chips, mushy peas, proper gravy

Wainwrights beer battered haddock & chips, mushy peas, homemade tartar sauce