



SIGNATURE MENU

Uniquely created to represent our Chef's creativity, style and culinary skills

Served 5pm – 9pm Sunday to Thursday, 5pm – 10pm Friday & Saturday

ENTRÉE

French Onion Soup, <i>Welsh rarebit croute</i>	8
Morecambe Bay shrimps, <i>English muffin, picked cucumber ribbons</i>	12
Beetroot Terrine, <i>horseradish sorbet, baby beets, crème fraîche (v)(gf)</i>	10
Port of Lancaster smoked Haddock soufflé, <i>Lancashire cream sauce</i>	10

MAIN

Beef, 12hour feather blade, <i>Brisket & bone marrow lollipop, pomme puree, red wine reduction (gf)</i>	24
Chickpea and beetroot croquettes, <i>Moroccan couscous, baby beets, spiced cauliflower puree (ve)(gf)</i>	21
Chicken, <i>Haggis stuffed breast, polenta cake, charred leeks, forestiere sauce</i>	22
Salmon roulade, <i>Wilted spinach & onion farce, prosecco & butter sauce, chive oil</i>	22

HOMECOOKED CLASSICS

SMALL PLATES

Homemade soup, <i>focaccia, salted butter (v)(gf*)</i>	7
Filled portobello mushrooms, <i>spinach and cream cheese, hazelnut crumb (v)(gf)</i>	8
Salt & pepper calamari, <i>garlic & lemon mayo</i>	9
Whitebait, <i>chipotle mayo</i>	10
Buttermilk crispy chicken thighs, <i>chilli, tomato, capsicum glaze</i>	9
Lancashire cheese & ale rarebit, <i>Apple slaw, sourdough (v)</i>	8

LARGER DISHES

Steak frites, <i>Flat Iron served medium rare, skinny fries, rocket, peppercorn sauce (gf)</i>	19
Fleetwood Fish Pie, <i>handcut chips, focaccia (gf*)</i>	18
Wainwrights beer battered haddock & chips, <i>mushy peas, homemade tartar sauce (gf*)</i>	19
Aspect Bacon & Cheese burger, <i>gem lettuce, tomato, gherkin, brioche bun, skinny fries</i>	19
Crispy chilli chicken, <i>fried rice, sweat chilli tomato & capsicum sauce</i>	19
Authentic Chicken Madras, <i>pilaf rice, mango chutney, plain naan</i>	19
Chickpea & Spinach curry, <i>pilaf rice, mango chutney, poppadom (ve)(gf)</i>	18

SIDES

Garlic roasted potatoes	6
Seasonal vegetables	6
Garden Salad	6
Parmesan & Truffle fries	7
Hand cut chips	6
Peppercorn Sauce	5
Onion Rings	6



PIZZAS

AUTHENTIC ITALIAN STONE BAKED

Margherita (v) <i>Tomato base, Mozzarella, Basil</i>	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 (v)	9
Garlic bread with mozzarella (v)	11

PRIX FIXE MENU

2 COURSES £26 / 3 COURSES £30

STARTERS

HOMEMADE SOUP (v)
focaccia, salted butter

STUFFED MUSHROOMS
Rocket, chive oil

LANCASHIRE CHEESE & ALE RAREBIT
Apple slaw

NACHOS
melted mozzarella

MAINS

WAINWRIGHTS BEER BATTERED HADDOCK & CHIPS
mushy peas, tartar sauce

HAGGIS STUFFED CHICKEN BREAST
Buttery mashed potato, forestiere sauce

FLEETWOOD FISH PIE
Hand cut chunky chips

SPINACH & CHICKPEA CURRY
pilaf rice, naan bread

DESSERTS

GRANDMA BURYS STICKY TOFFEE PUDDING
toffee Sauce, vanilla ice-cream

CHEESECAKE
red berry compote

CRÈME BRULÉE

SEA VIEW SUNDAY ROASTS

'We boast about our Roast'

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.

Starter & Main for just £20*

ALL DAY SIDES

Garlic Roast Potatoes	6
Seasonal Vegetables	6
Parmesan & Truffle fries	7
Buttery mash	6
Handcut chunky chips	6
Garden Salad	6
Peppercorn sauce	5
Onion Rings	6

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, (v) – vegetarian, (gf) – gluten free, (gf*) – can be made Gluten Free