

## LUNCHTIME MENU

Available 12 to 5pm, Monday to Saturday.

### SMALL PLATES

SALT & PEPPER SQUID <i>Fresh chilli, garlic aioli. GF</i>	6.5
CHICKEN LIVER PÂTÉ <i>Rustic bread, red onion jam. GFO</i>	6
DUCK SPRING ROLL <i>Confit duck, chestnut &amp; orange in a spring roll, plum &amp; date jam. GF</i>	6
WHISKY CURED GRAVLAX BLINI <i>Crème fraîche, honey &amp; dill dressing, lemon zest. GF</i>	7
PIGS IN BLANKETS <i>Honey mustard dressing. GF</i>	6
BAKED CAMEMBERT <i>Roasted new potatoes, red onion chutney. V/GF</i>	7.5
MAC & CHEESE <i>Garlic crostini. V</i>	7
DEACON SHARING PLATTER <i>Please see specials board</i>	MP

### LUNCH PLATES

STEAK SANDWICH <i>Red onion jam, melted cheese, iceberg lettuce, mustard mayo. GFO</i>	12
THREE LANCASHIRE CHEESE TOASTIE <i>Garstang Blue, Mrs Kirkham Lancashire, Garstang creamy goats cheese, beetroot hummus. V/GFO</i>	9
SMOKED SALMON & PRAWN SANDWICH <i>Open granary, Marie Rose sauce, baby gem. GFO</i>	10
CHICKEN CAESAR SALAD <i>Crispy pancetta, croutons, anchovies, parmesan. GFO</i>	13
CAJUN SALMON SALAD <i>Pickled vegetables, mango, avocado, passionfruit dressing. GF</i>	13.5
SMOKED HADDOCK RISOTTO <i>Poached egg, parmesan crisp. GF</i>	15
SEAFOOD LINGUINE <i>Mussels, clams, squid &amp; prawns in chilli, herb, tomato &amp; white wine sauce. GFO</i>	17
THAI GREEN CHICKEN CURRY <i>Served with steamed rice. GF</i> <i>Mixed vegetable option available £12 (VE/GF)</i>	14

## ALL DAY DINING

Available all day Monday to Saturday, please ask to see our Sunday menu.

### DEACON CLASSICS

BEER BATTERED HADDOCK <i>Hand cut chips, crushed pea &amp; mint, Deacon tartare. GF</i>	14.5
CREAMY FISH PIE <i>Smoked haddock, salmon, cod, cheddar mash, garden peas. GF</i>	15
LANCASHIRE CHEESE & ONION PIE <i>Hand cut chips, vegetable medley. V</i>	13
8oz RIBEYE STEAK <i>Stuffed Mushroom, Roast Tomato, Hand Cut Chips, red wine jus or peppercorn sauce or bearnaise sauce. GF</i>	25
BEEF CHEEK, DEACON ALE & ONION PIE <i>Hand cut chips, vegetable medley.</i>	16
DEACON BEEF BURGER <i>Garstang blue, crispy pancetta, fried egg, skin on fries, sweet chilli dip.</i>	15
CAMEMBERT BURGER <i>Red onion jam, sweet potato fries. V</i>	13

### SIDES

HAND CUT CHIPS <i>V/GF</i>	4
FRIES <i>V/GF</i>	4
SWEET POTATO FRIES <i>V/GF</i>	4
TRUFFLE & PARMESAN FRIES <i>V/GF</i>	4.5
CREAMY MASH <i>V/GF</i>	4
MAC & CHEESE <i>V</i>	4.5
VEGETABLE MEDLEY <i>V/GF</i>	4
DAUPHINOISE POTATOES <i>V/GF</i>	4
CAULIFLOWER CHEESE <i>V/GF</i>	4
RED ONION & TOMATO SALAD <i>V/GF</i>	4

### STARTERS

SOUP OF THE DAY <i>Served with rustic bread.</i>	6.5
CONFIT DUCK SPRING ROLL & CHICKEN LIVER PÂTÉ <i>Chestnut &amp; orange roll, plum &amp; date jam, rustic bread. GFO</i>	9
LOBSTER PIE <i>Wilted spinach, creamy tarragon lobster bisque.</i>	11
DEACON TRIPLE PRAWN COCKTAIL <i>Baby lettuce, crushed avocado, Marie Rose sauce served in a crispy basket.</i>	11
PRESSED HAM HOCK FRITTER <i>Piccalilli dressing.</i>	8.5

### MAINS

SURF & TURF PORK BELLY <i>Crispy lacquered pork belly topped with roasted scallops &amp; prawns, seared pak choi served with sweet potato fries.</i>	21
FREE RANGE CHICKEN BREAST <i>Stuffed with herb pearl barley &amp; mascarpone risotto, wrapped in pancetta, fondant potatoes, vegetable medley, roasted lemon &amp; thyme jus.</i>	18
SEARED LAKELAND VENISON <i>Roasted shallots &amp; new potatoes, vegetable medley, port wine jus, roasted pear &amp; cranberry compote. GF</i>	24
THAI GREEN SEAFOOD CURRY <i>Calamari, scallops, prawns, clams &amp; mussels served with steamed rice. GF</i>	18

CREAMY SMOKED HADDOCK & LEEK TARTLET <i>Poached eggs, crispy pancetta, pea &amp; mint veloute.</i>	9
GOAT'S CHEESE PANNACOTTA <i>Thyme scented maple syrup, tempura fig, crostini. V</i>	8
MUSSELS & CLAMS <i>Garlic, herb, chilli, cream &amp; white wine broth, rustic bread. GFO</i>	9
CHICKPEA GNOCCHI <i>Confit shallot &amp; tomato, roasted cashew nuts, cranberry dressing. VE/N</i>	8
WHISKY CURED GRAVLAX & TEMPURA PRAWN <i>Blini, crème fraîche, honey &amp; dill dressing, lemon zest. GF</i>	10

LANCASHIRE LAMB TRIO <i>Rack of lamb, lamb hotpot &amp; confit of lamb with sticky red cabbage, carrot &amp; swede crush, roasted lamb jus. GF</i>	23
FILLET OF BEEF ROSSINI <i>Potato dauphinoise, stuffed portobello mushroom, parfait crostini, vegetable medley, red wine &amp; truffle jus.</i>	30
BUTTERNUT SQUASH RISOTTO <i>With herb &amp; chilli topped with tempura vegetables. VE/GF</i>	14

CHATEAUBRIAND <i>(for two)</i> <i>Served with dauphinoise potatoes, parmesan &amp; truffle fries, onion rings, vegetable medley, stuffed portobello mushrooms, creamy spinach &amp; red wine jus or peppercorn sauce or béarnaise sauce.</i>	65
+ SCALLOPS & PRAWNS £15	

GF - gluten free  
GFO - gluten free option  
V - vegetarian  
VE - vegan  
N - nuts  
Please ask your server for any allergen information

We pride ourselves in providing good food using local produce and seasonal ingredients bought in fresh everyday; all dishes are therefore subject to availability.

### DAILY SPECIALS BOARD AVAILABLE

Please ask a member of staff for more details.

