

## STARTERS

WARM FOCACCIA <i>Oil &amp; balsamic. (Ve)</i>	6
SOUP OF THE DAY <i>Please ask your server for todays soup. Focaccia &amp; butter. (GFO)</i>	7.5
COARSE CHICKEN LIVER PÂTE <i>Red onion jam, rustic toast. (GFO)</i>	8.5
CRISPY PORK BELLY <i>Apple &amp; scotch bonnet chutney.</i>	8.5
GOATS CHEESE BON BONS <i>Red pepper coulis, pickled vegetables. (V)</i>	8.5
BLACK TIGER PRAWNS <i>Garlic &amp; chilli, focaccia. (GFO)</i>	13.5
SALT & PEPPER SQUID <i>Garlic aioli. (GF)</i>	9.5
CHICKEN WINGS <i>Blue cheese &amp; celery. (GF)</i>	8
SEARED SCALLOPS <i>Black pudding, celeriac purée, quince &amp; sage dressing.</i>	13.5
HOMEMADE HUMMUS <i>Crostinis, tzatziki &amp; harissa. (V) (VeO)</i>	7.5
BAO BUNS <i>Sweet chilli pork belly.</i>	10

## MAINS

CAJUN CHICKEN BREAST <i>Skin on fries &amp; lemon chive crème fraîche. (GF)</i>	17
DEACON BEEF BURGER <i>Crispy pancetta, Gruyère cheese, skin on fries, burger sauce.</i>	16.5
LAMB BURGER <i>Skin on fries &amp; tzatziki.</i>	16.5
HONEY ROASTED CHICKEN <i>Fondant potatoes, wilted spinach, Tenderstem broccoli &amp; roasted lemon jus. (GF)</i>	19
SEARED WILD SEABASS <i>New potatoes, asparagus, lemon &amp; caper butter. (GF)</i>	24
BEER BATTERED HADDOCK <i>Hand cut chips, crushed pea &amp; mint, tartare sauce.</i>	17.5
THAI GREEN SEAFOOD CURRY <i>Calamari, prawns, mussels &amp; clams, steamed rice &amp; satay crostini. (GFO)</i>	18
<small>(VEGETARIAN OPTION AVAILABLE) (V) (VE) £16</small>	
LANCASHIRE CHEESE & ONION PIE <i>Four cheese mix, hand cut chips &amp; Deacon gravy.</i>	18
LYTHAM FISH PIE <i>Salmon, haddock, white fish &amp; prawns in a creamy dill &amp; lemon sauce, with a mash &amp; melted cheese top. (GF)</i>	20
LAMB HOTPOT <i>Candied red cabbage, Tenderstem broccoli. (GF)</i>	20
SEAFOOD LINGUINE <i>Calamari, prawn, mussels &amp; scallops in a rich tomato, herb &amp; white wine sauce.</i>	20
SUNDRIED TOMATO & RICOTTA RAVIOLI <i>Red pepper coulis, wilted spinach, shaved parmesan, panko mozzarella ball. (V)</i>	17
BEEF CHEEK SUET PUDDING <i>Colcannon mash potato &amp; red wine jus.</i>	22
BLACK GARLIC & WILD MUSHROOM RISOTTO <i>Seared King Oyster mushroom. (GF) (Ve)</i>	18
ROASTED DUCK BREAST <i>Fondant potatoes, Chantenay carrot, Tenderstem broccoli, celeriac purée, Amarino cherry &amp; orange jus. (GF)</i>	25

### GRILL

35 DAY AGED RIBEYE 8OZ	33
<i>Skin on fries &amp; choice of sauce. (GF)</i>	
FILLET OF BEEF 8OZ	36
<i>Skin on fries &amp; choice of sauce. (GF)</i>	
CHATEAUBRIAND 17OZ <small>(RECOMMENDED FOR TWO)</small>	85
<i>Fondant potatoes, truffle fries, stuffed Portobello mushroom, roasted tomato, vegetable medley, onion rings.</i>	
<b>Choice of two sauces.</b>	
SURF & TURF <i>Add on</i>	15
<i>Add scallops &amp; king prawns with any grill option. (GF)</i>	
<i>Sauces: Peppercorn, Diane or Red wine jus</i>	

### SIDES

HAND CUT CHIPS	5.5
SKIN ON FRIES	5.5
TRUFFLE & PARMESAN FRIES	6
VEGETABLE MEDLEY	5.5
MAC & CHEESE	5.5
HONEY ROASTED CHIPOLATAS	5.5
TENDERSTEM BROCCOLI & BALSAMIC	5.5
STUFFED PORTOBELLO MUSHROOMS	5.5
SIDE SALAD	5.5

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

*A discretionary 10% service charge will be added to your bill. Every penny goes straight to the team who have been looking after you today. If you would prefer to leave your own tip, please let your server know.*