

STARTERS

STEAMING HOT BOWL OF SOUP Freshly baked bread	4.00
TEMPURA PORTOBELLO MUSHROOMS (V) Cheshire cheese and slow roasted tomato fondue for dipping, served with a dash of truffle oil	5.00
CLASSIC BRUSCHETTA (V) Slow roasted and beef tomatoes, garlic, fresh basil, olive oil on toasted ciabatta	5.00
JUICY WATERMELON (V) Crumbled feta, rocket, reduced balsamic and omega seeds	5.00
TOMATO AND MOZZARELLA SALAD (V) Fresh basil, sticky balsamic, olive oil	5.00
PRAWN LOLLIPOPS King prawns in a light tempura batter served with a sweet chilli dip	6.00
DOLCELATTE BRUSCHETTA (V) Roasted pear wedges, asparagus, pea shoots and toasted cashews on toasted ciabatta	6.00
SMOKED SALMON Cucumber ribbons, capers, rocket, olive oil	6.00
HAM HOCK AND PEA TERRINE Pickles, rocket, red onion chutney, warm ciabatta toast	6.00
SMOKEY COATED CALAMARI Lemon and chive mayo dip	6.00
FLASH FRIED KING PRAWNS WITH TEQUILA Garlic, sea salt and orange butter with focaccia soldiers for dipping	7.00
SESAME, LEMON AND PAPRIKA SLICED CHICKEN BREAST Asian slaw, edamame beans, sweet chilli	7.00
STEAMED MUSSELS - Ask your server for our sauce of the day Toasted rosemary and sea salt bread sticks	7.00
CRISPY DUCK SALAD Pineapple carpaccio, carrot and courgette slaw, radish, spring onion, hoi sin, omega seeds	7.00
SEARED SCALLOPS Minted pea purée, black pudding, red amaranth	9.00

DELI

All our sandwiches are served with a salad garnish. Available until 5pm

SLOW ROASTED TOMATOES, AVOCADO, PICKLED ONIONS AND FETA CIABATTA (V) Lemon and chive mayonnaise	7.00
PESTO CORN-FED CHICKEN WRAP Tomatoes, mix leaf, red onion, Parmesan	7.00
SMOKED SALMON FOCACCIA Cucumber ribbons, horseradish, mayo	8.00
CRISPY DUCK WRAP Sweet chilli, shredded vegetables, shaved pineapple, red onion, hoi sin	8.00
CHICKEN AND BACON CLUB Beef tomato, lettuce, egg, mayonnaise, on toasted white bread	9.00
35-DAY-AGED RUMP STEAK CIABATTA Sautéed red onions, mushrooms, red wine jus	10.00

SALADS

Our salads are made with seasonal leaves, baby spinach, avocado, edamame beans, slow-roasted tomatoes, cucumber, spring onion, mixed peppers, omega seeds and our LIVING ROOM dressing.

Just choose your topping:

FETA, OLIVES, PICKLED RED ONIONS, PECANS, WATERMELON (V)	10.00
PESTO MARINATED CHICKEN BREAST	11.00
SMOKED SALMON AND ASPARAGUS	11.00

Our chef may have some other suggestions today - Ask your server...

SUNDAY ROAST

ASK YOUR SERVER FOR THE SELECTION OF MEATS AVAILABLE	13.00
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MAINS

TRUFFLE AND HARD CHEESE GNOCCHI (V) Slow-roasted tomatoes, asparagus, pesto, toasted cashews	10.00	LANCASHIRE HOT POT Braised red cabbage and lamb gravy	14.00
BEEF & ALE PIE Root vegetables and Stilton, buttered mash, braised red cabbage and red wine gravy with a puff pastry lid	13.00	SEAFOOD LINGUINE Prawns, mussels, squid, monkfish, tomatoes, chardonnay, coriander, spring onion	15.00
CRISPY BACON WRAPPED CORN-FED CHICKEN Mozzarella, slow-roasted tomatoes, vegetable spaghetti, olives, spinach, garlic	14.00	SALMON SUPREME Salmon served with fondant potato, asparagus and béarnaise sauce	16.00
BEER-BATTERED FRESH FILLET OF COD Chips, mushy peas, house tartare	14.00	RACK OF LAMB BRUSHED WITH MAPLE AND DIJON MUSTARD Lightly buttered courgettes and spinach, champ mash, and a rich red wine and rosemary jus	19.00

STEAK

All our steaks are sourced from Little Middop farm in the Ribble Valley, Lancashire. All served with chips, roasted beef tomato wedges, charred baby gem, crispy onions and Worcestershire sauce butter.

8oz RUMP A firm texture and rich flavour, recommended medium	15.00
10oz SIRLOIN A delicate flavour balanced with a firmer texture, recommended medium rare	19.00
7oz FILLET STEAK The most tender steak, loved by the beef connoisseur due to its premium reputation, recommended rare	21.00

Top your steak with:

<i>Sautéed mushrooms in a creamy peppercorn sauce</i>	2.00
<i>King prawns cooked in garlic butter with spinach and chives</i>	3.00
<i>Maple bacon and asparagus topped with finely grated Parmesan cheese</i>	3.00

BURGERS

All served in a brioche bun and with chips

HAND PRESSED BEEF RIB BURGER Crumbly Cheshire cheese, maple bacon, burger sauce	12.00	LEMON AND PAPRIKA MARINATED CHICKEN BREAST BURGER Avocado, honey mustard slaw, burger sauce	13.00
THE SHROOM BURGER (V) Portobello mushroom stuffed with Dolcelatte, courgette spaghetti, caramelised onion chutney, pea shoots, burger sauce	12.00	PEPPERED BEEF RIB BURGER Flat mushroom and peppercorn sauce melt, maple bacon, crispy onions, plenty of pickles, truffle mayo	15.00

YOU CAN ALSO HAVE YOUR BURGER NAKED, ASK YOUR SERVER FOR MORE DETAILS

DESSERTS

Seriously sweet treats worth leaving room for!

FRESH SLICES OF PINEAPPLE AND WATERMELON Soaked in our own house cocktail with Joe Delucci coconut gelato	6.00	CRÈME BRÛLÉE What flavour will the chef have made today?	6.00
CLASSIC STICKY TOFFEE PUDDING Lashings of caramel sauce, topped with clotted cream fudge ice cream and almond granola	6.00	POPPING DOUBLE CHOCOLATE SUNDAE Layers of rich brownie, ice cream, chocolate sauce, marshmallows, topped with popping candy, biscuit sprinkles and almond granola	7.00
RICH CHOCOLATE TRAY BAKED BROWNIE Topped with espresso and hazelnut ice cream, almond granola and chocolate sauce	6.00	MIXED BERRY ICE CREAM SUNDAE Topped with almond granola, fresh cream and coulis	7.00

SIDES

CRISPY SALT AND PEPPER ONIONS (V)	2.00	SWEET POTATO FRIES (V)	3.00	OLIVES	3.00
HOUSE DRESSED SLAW	2.00	SUPERFOOD SALAD (V)	3.00	BRAISED RED CABBAGE	3.00
LIGHTLY SPICED BAKED AVOCADO WEDGES	3.00	GARLIC BUTTERED FOCACCIA SOLDIERS (V)	3.00	CHAMP MASH	3.00
CHIPS (V)	3.00	GARLIC BUTTERED MUSHROOMS	3.00	FRESH MARKET GREENS	3.00

SHARERS & WINE

MONDAY – THURSDAY
5PM-7PM

ANY 3 SHARING PLATES
& A BOTTLE OF WINE*

FROM

£30.00

*CHOOSE FROM A BOTTLE OF OUR WHITE, RED OR ROSÉ HOUSE WINE. SCALLOPS ARE AVAILABLE FOR A £2 PREMIUM
ASK AT THE BAR FOR MORE DETAILS.

• THE LIVING ROOM •

RESTAURANT AND BAR