

Market Menu

MONDAY TO SATURDAY

2-Courses £21.95

3-Courses £24.95

STARTERS

Chefs Seasonal Soup

Homemade bread roll & butter V GFOA VEOA

Crispy Sesame Tuna

Rice noodle salad, sweet chilli and lime dressing, prawn crackers

Pea, Spinach and Ricotta Gnocchi

Pea and courgette puree, pea shoots, basil oil V

Ham hock, Pickled Carrot and Mustard Terrine

Apple and plum chutney, toasted white bloomer, dressed leaves

MAINS

Slow Cook Shin of Beef, Ale and Garstang Blue Cheese Pie

Confit carrots, chunky chips, gravy

Homemade Butter Chicken Curry

Basmati rice, garlic and coriander naan. Mango chutney, popadoms.

Lentil and Butternut Squash Wellington

Skinny fries, chimichurri sauce, house mixed salad V

Roast Fillet of Salmon

Sweetcorn and mixed bean succotash, red pepper dressing, grilled tenderstem broccoli, basil oil GF

DESSERTS

Creamy Lancashire Cheese

Fruit cake, apple and plum chutney, crackers GFOA

Crispy Cinnamon Sugar Glazed Churros

Chocolate sauce, pistachio ice cream V

Selection of Fruit Sorbets and Seasonal Berries VE GF

Chocolate Cheesecake

White chocolate and raspberry ice cream, strawberry coulis V

Please let your server know of any allergies or intolerances.