

Bar Lunches

12-2pm

Starters or Light Mains

SOUP OF THE DAY

Please see the blackboard for the brew of the day.

Always serious food here and made with a traditional but vegetarian stock. £5.75

WHITEWELLS CHICKEN LIVER PATÉ

This classic recipe retained for yet another season's menu due to its outstanding popularity.

Rich and buttery served with our own toasted granary bread

Starter Portion £7.00 Main Course £10.50

SMOKED WESTER ROSS SALMON

Smoked for 24 hours by Giles our fishmonger, using a blend of oak and alder chippings, which impart a lovely smooth but distinctive taste.

Or alternatively try our own home-cured gravadlax, very moreish. £9.25

ORIENTAL CRISPY BELLY PORK

Wilted vegetables, soy and ginger sauce £7.75

HOMEMADE BLACK PUDDING

Pan fried mushrooms, new potatoes and smoked bacon, topped with a fried egg, mustard dressing £8.00

POTTED CORNISH CRAB

Avocado purée, cucumber pickle and toasted croutes £9.00

SALAD OF MULLED FIGS

Creamed goats cheese, walnuts, herb croutons, lambs lettuce and Cumberland dressing £7.25

RUSTIC PORK TERRINE

Wrapped in pancetta, tossed salad leaves and a selection of homemade pickles and chutney £7.00

Salads

HOME BAKED HONEY SPICED HAM £8.50

PRIME SIRLOIN OF BEEF normally this will be quite pink. £10.00

LARGE NORWEGIAN PRAWNS £10.00

Sandwiches

Open on home made brown or white yeast breads with a salad garnish.

GRATED CHEDDAR CHEESE £5.75

HOME BAKED HONEY SPICED HAM £8.00

PRIME SIRLOIN OF BEEF normally this will be served quite pink. £8.50

SMOKED SALMON £8.50

LARGE NORWEGIAN PRAWNS £8.50

Main Courses

WHITEWELL FISH PIE

Perhaps the dish we are best known for, poached haddock flaked into a creamy sauce with prawns, topped with mashed potato and finished under the grill with a cheddar cheese topping. Delicious, rich and served solo, no one would want to put tomato ketchup on this, would they? £13.00

FISH AND CHIPS

A crispy deep fried haddock in beer batter, served with our hand cut chips done the proper way with either mushy or ordinary peas, you choose. £14.00

FARNSWORTH CUMBERLAND BANGERS & CHAMP

An old fashioned spicy sausage made locally for us by the same family for twenty years, topped with a fried egg and caramelised onion jus. £11.00

GRILLED NORFOLK KIPPER

Sourced from a small Norfolk smokehouse, the family have always been kipper freaks and believe these are the best. They are always big, with a mild smoke but more importantly undyed. Served plain with our own granary bread. £9.00

CHAR GRILLED 10oz SIRLOIN STEAK

Hand cut chipped potatoes, flat mushrooms, slow roast vine tomatoes £24.00

SEARED FILLET OF CAJUN SPICED SALMON

Gnocchi Potatoes, roast pepper salsa, avocado puree and pickled fennel £16.95

ROAST BREAST OF GOOSNARGH CORNFED CHICKEN

Bubble and squeak potato cake, caramelised onions, celeriac puree, red wine jus £15.75

CONFIT SHOULDER OF LAMB

Parsley crushed new potatoes, roast garlic puree, white beans and minted jus £16.00

WHITEWELLS LANCASHIRE CHEESE AND ONION PIE

The inimitable Mrs Kirkhams Lancashire cheese pie, topped with mash potato, crushed roots, homemade brown sauce, chips and mushy peas £14.25

HOMEMADE CHIPS Hand-cut, properly cooked the old-fashioned way. £3.50

MINTED NEW POTATOES Served plain in a little butter. £2.50

FINE BEANS With a wholegrain mustard butter. £2.50

MIXED SALAD Or just plain green salad. £4.00

Please find our daily home made puddings and coffee listed in the additional menu on each table.

If you have any food allergies or intolerances please check before ordering.