

Bar Supper

7.30-9.30pm

Starters or Light Mains

The Inn has a good reputation and many awards for its food. Head Chef Jamie Cadman, now in his Twentieth year, runs a crew of ten, ably supported by his two sous chefs Gemma and James, producing brilliant local food. His ethos is to use only the best of local ingredients, cooked simply to let the real quality shine through.

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

WARM SALAD

Beef fillet, blue cheese, crispy onion and horseradish mayonnaise £11.00

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

GOUJONS OF FRESH FISH

The most delicious grown up fish fingers, beer battered deep fried haddock served on a bed of lettuce with straw potatoes and a warm grainy mustard dressing (subject to availability).
Starter Portion £10.25 Main Course £14.00

FARNSWORTH CUMBERLAND BANGERS & CHAMP

An old fashioned spicy sausage made locally for us by the same family for twenty years, with 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 homemade puddings and coffee listed in the additional menu on each table.

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