

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.75

Add: Baked Irish goats cheese (v) +3.50 / Hummus (ve) +3.50 / Balsamic & rapeseed oil (ve) +1.00

BAR SNACKS

MARINATED OLIVES (ve)	6.00
Lemon & herb	
HONEY GLAZED CHIPOLATAS	7.00
Rosemary infused chipolatas, wholegrain mustard dip	
HUMMUS & FLATBREAD (ve)	8.25
Tomato & basil jam, pesto, toasted pine nuts, garlic brushed flatbread	

STARTERS

LEEK & POTATO SOUP (v)	7.50	GARLIC & THYME BAKED BRIE (v)	8.50
Crispy leeks, baked focaccia, whipped butter (ve) on request		Low & slow tomatoes, hazelnuts, baked focaccia	
PRAWN COCKTAIL	9.75	CHICKEN LIVER PARFAIT	8.00
Seafood sauce, dressed salad, brown bloomer		Spiced pear chutney, crispy shallots, toasted bloomer	
SALT & PEPPER SQUID	8.50	ONION BHAJIS (ve)	7.25
Sesame fried peppers & onions, yuzu mayo, lime		Mint, soy & tahini yoghurt, mango, pomegranate	

MAINS & GRILL

FISH & CHIPS	16.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	
KOREAN CHICKEN BOWL	17.00
Buttermilk fried chicken, Gochujang sauce, coriander rice, sesame cucumber, glazed pak choi	
MUSHROOM PAPPARDELLE (ve)	16.50
Wild mushrooms, celeriac, truffle, crispy sage	
BRAISED BEEF WELLINGTON	19.50
Roasted garlic mash, confit carrot, crispy kale, carrot purée, beef gravy	
LANCASHIRE CHEESE PIE (v)	16.00
Short crust pastry, house chutney, hand-cut chips, apple & walnut salad	
HALF ROAST CHICKEN	19.00
Memphis barbecue sauce, Bacon Boston beans, filthy fries, buttered corn, house slaw	

MAPLE & MUSTARD BACON CHOP	17.00
Maple & mustard glaze, hand-cut chips, fried eggs, pineapple ketchup, watercress	
SHEPHERD'S PIE	18.00
Mashed potato, crumbly Lancashire cheese, minted peas, pickled beetroot	
PAN FRIED COD	18.00
Crispy potato scallop, crushed minted peas, katsu sauce	
GARLIC & THYME CHICKEN SUPREME	18.25
Butter roasted fondant potato, tenderstem broccoli, Forestière sauce	
10oz RUMP STEAK	26.00
Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	

Choice of sauce: Peppercorn / Béarnaise (v) / Red wine gravy

SIDES

HAND-CUT CHIPS / FRIES (ve)	5.00
FILTHY FRIES WITH AIOLI & BACON	6.00
SALT 'N' PEPPER FRIES (ve)	6.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.00
ROASTED GARLIC MASH (v)	5.00
ORANGE & THYME CONFIT CARROTS (v)	6.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.00
ROMAINE SALAD, CAESAR DRESSING, PARMESAN & CROUTONS	5.50
GRAVY	2.50
BÉARNAISE (v) / PEPPERCORN	3.00
BEER CHEESE SAUCE (v)	3.00
RED WINE GRAVY	3.00

SALADS

CAESAR SALAD	15.50
Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan	
VEGAN BUDDHA BOWL (ve)	13.50
Harissa spiced cauliflower, mint yoghurt, hummus, quinoa tabbouleh, sumac roasted squash, coriander, smoked almonds, flatbread	

Add: Grilled chicken breast +3.50
Buttermilk halloumi (v) +3.50

BURGERS & SANDWICHES

BACONNAISE STEAK SANDWICH	17.00
Bacon jam, béarnaise sauce, British steak, ciabatta, fries, beer cheese dipping sauce	
THE QUEENS' DOUBLE CHEESEBURGER	15.50
British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	
BUTTERMILK HALLOUMI BURGER (v)	15.50
Buttermilk fried halloumi, katsu sauce, pickles, aioli, lettuce, brioche bun, slaw, fries	
BUFFALO FRIED CHICKEN BURGER	15.50
Buttermilk fried chicken thigh, glazed with buffalo sauce, pickles, herby mayonnaise, brioche bun, fries, ranch dip	
JACKFRUIT & SWEETCORN FRITTER BURGER (ve)	15.50
Pulled barbecue jackfruit, mayonnaise, tomato, onion, pickles, brioche bun, fries	

Add: Streaky bacon +2.75 / Fried egg (v) +1.50

Upgrade: Filthy fries +2.25 / Posh chips (v) +2.25
Salt 'n' pepper fries (ve) +2.25

LUNCH SANDWICHES

Available Mon to Sat, 12pm-5pm

CLUB SANDWICH 9.50

Roast chicken, bacon, cheddar cheese, fried egg, tomato, lettuce

LANCASHIRE CHEESE TOASTIE (v) 7.75

Lancashire cheese, caramelised red onion

FISH-FINGER SANDWICH 8.75

Beer battered fish fingers, mushy peas, tartare sauce, brioche bun

CRISPY HALLOUMI WRAP (v) 8.75

Sweet chilli mayonnaise, chopped salad

HAM & CHEESE TOASTIE 8.00

Honey roast ham, Lancashire cheese, caramelised red onion

ROAST CHICKEN & STUFFING CIABATTA 9.50

Black pepper mayonnaise, fairground onions, dipping gravy

Add: Mug of soup (v) +3.00
(ve) on request

EGGS & CO.

Served Mon to Sat, 12pm-5pm

HOT BUTTERED RYE TOAST
WITH SOFT POACHED EGGS (v) 7.50

Add: Dry cured bacon +3.25 / Avocado (ve) +2.75
Roast tomatoes (ve) +2.00 / Smoked salmon +4.50

SUNDAY ROAST

A Great British tradition. Our roasts are served every Sunday, 12pm to 8pm. Make sure to reserve a table with your server now to avoid disappointment...

BRITISH ROAST BEEF 15.50

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, Winter greens, homemade gravy

ROAST CHICKEN & STUFFING 16.00

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, Winter greens, sage & onion stuffing, homemade gravy

ROAST PORK BELLY 16.00

Yorkshire pudding, roast potatoes, cauliflower purée, root crush, glazed carrots, Winter greens, homemade gravy

MUSHROOM, BUTTERNUT SQUASH,
SPINACH & LEEK PARCEL (ve) 16.00

Roast potatoes, cauliflower purée, root crush, glazed carrots, Winter greens, homemade gravy

Add: Pigs in blankets +5.50
Cauliflower cheese (v) +5.50 / Yorkshire pudding (v) +2.00

SPARKLING WINE

Durello Spumante Brut ‘Palladiano’ *Veneto, Italy*
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 7.00 | Bottle 27.50

Famiglia Botter Prosecco *Veneto, Italy*
Wild apple with hints of honey & floral notes
Bottle 33.00

Famiglia Botter Prosecco Rose *Veneto, Italy*
Light Rose with white peach & red fruit notes
Bottle 35.00

ROSÉ WINE

Solino Rosato *Sardinia, Italy*
Pale dry rose with white peach & redcurrant notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Another Story, White Zinfandel Rosé *California, USA*
Bright with luscious hints of strawberries & cream
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Lieux Perdus, Pinot Noir Rosé *Pays d’Oc, France*
Provence style pale rosé, packed full of creamy red berries
Bottle 28.00

WHITE WINE

Calaveras Vino Blanco *Northern Spain*
Fresh pear & peach with subtle floral notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Erica’s Sunbird, Sauvignon Blanc *Western Cape, South Africa*
Ripe nectarine and peach with zippy lime
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Diez Siglos, Verdejo *Rueda, Spain*
Ripe citrus with tropical fruit notes
Bottle 26.00

La Lancelotta, Gavi *Piemonte, Italy*
Apple, pear & apricot with lightly floral notes
Bottle 32.00

Ancora, Pinot Grigio *Lombardy, Italy*
Fresh apple & citrus acidity, with light floral notes
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Listening Station, Chardonnay *Victoria, Australia*
Unoaked, citrus & white peach notes, bright & fresh
125ml 7.50 | 175ml 8.25 | 250ml 9.75 | Bottle 28.00

The Cloud Factory, Sauvignon Blanc *Marlborough, New Zealand*
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
Bottle 35.00

Gómez Cruzado, Rioja Blanco Año, *Spain*
Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

ORANGE WINE

Animalia, Organic Orange Wine *Casablanca, Chile*
A textural skin-contact wine with flavours of apricot, fig & dried herbs, supplemented by a grassy Sauvignon tang
125ml 8.00 | 175ml 10.00 | 250ml 12.00 | Bottle 35.00

RED WINE

Morador Tinto, Tempranillo *Navarra, Spain*
Ripe cherry, fresh berry & a hint of vanilla
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Peculiar Mr Pat, Merlot *South Eastern Australia*
Bright freshly picked red fruit with a gentle palate
125ml 6.25 | 175ml 6.75 | 250ml 8.25 | Bottle 24.00

Wild House, Shiraz *Western Cape, South Africa*
Summer berries with dark chocolate and a touch of spice
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Le Fou, Pinot Noir *Languedoc, France*
Warm black cherry compote with ripe, tasty tannins
Bottle 28.00

Turno de Noche, Malbec *Mendoza, Argentina*
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

Ontañón Ecológico, Organic Rioja *Rioja, Spain*
Ripe plum & cherry fruit with a touch of sweet spice
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

Duboscq Bordeaux Claret *Bordeaux, France*
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.00

Montresor Amarone della Valpolicella ‘Santinato’ *Veneto, Italy*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 65.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced with elegant flavours of fruit and caramel
Bottle 60.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle 85.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne, raspberry & redcurrant notes
Bottle 125.00



Red Fox + Peacock
PUBS, BARS & HOTELS