

SNACKS

BREADBOARD

MARINATED LEMON & HERB OLIVES (ve)
BEER BATTERED FRICKLES, MAC SAUCE (v)

4-75 PAPRIKA SPICED WHITEBAIT, 8.00 LEMON & DILL MAYO

HONEY GLAZED CHIPOLATAS 7.50 DIJONNAISE DIP FRESHLY BAKED ARTISAN BREADS & SEA-SALTED BUTTER(v) 9.25 Add: Red pepper hummus (ve) +2.00 | Whipped feta (v) +3.50 Bacon & jalapeño jam +2.50 | Balsamic & oils +1.00

PERI PERI CHICKEN SALAD

mint & tahini dressing

Mango, pomegranate, spinach, quinoa,

STARTERS

KOREAN FRIED CHICKEN BAO BUNS	10.50	LOADED HUMMUS	9.00	PEA, MINT & COURGETTE SOUP (v*)	8.50
Asian slaw, fresh lime, sesame & coriander		Marinated cucumber, tomato, red onion &		Low & slow ham hock, crispy onions,	
PRAWN COCKTAIL	10.50	olives, garlic oil & toasted flatbread		toasted ciabatta	
Marie Rose sauce, dressed salad,		BEEF MEATBALLS	10.00	GOATS CHEESE BRUSCHETTA (v)	9.50
brown bloomer		Mother sauce, whipped feta, fresh herbs,		Whipped goats cheese, tomato & thyme jam,	
ONION BHAJIS (ve)	7.75	toasted garlic ciabatta & zhoug		fresh herbs	

MAINS

SALADS

sour cherries, roasted squash, sun-blushed tomatoes,

17.00

20.75

18.00

16.00

and coriander	
FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas Add: Curry sauce +3.00	18.00
BUTTER CHICKEN CURRY Fresh tomato & spinach, coriander rice, mango chutney, mint yoghurt, toasted coconut & garlic flatbread	18.25
BBQ GLAZED BACON CHOP Roasted sweet potato, garlic aioli, bacon & jalapeño jam, buttered corn on cob	18.50
MINCED BEEF & ALE PIE Caramelised onion, Wainwrights Ale, Puff pastry, mustard mash, low & slow cabbage, beef gravy	17.75
FRENCH DIP STEAK SANDWICH Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	18.75
Upgrade your fries + 2.50 Barbecue & bacon Truffle & parmesan (v)	

Salt 'n' pepper (ve) | Aioli & bacon

Mango chutney, mint yoghurt, fresh pomegranate

LANCASHIRE CHEESE & ONION PIE (v)
Short crust pastry, house chutney,
hand-cut chips, apple & walnut salad
CAULIFLOWER KATSU CURRY (ve)

Coriander & lemon rice, crispy panko roasted cauliflower, coconut katsu curry sauce, sesame cucumbers & glazed pak choi

Add: Grilled chicken + 3.50

Buffalo mozzarella

GARLIC CHICKEN RIGATONI

Tomato, mascarpone & 'nduja rigatoni, spinach, courgette, roasted peppers, crispy shallots &

BRAISED BEEF WELLINGTONButtery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy

SMOKED HADDOCK FILLETChamp mash, smokey bacon & chive sauce, green beans, soft poached hens egg, herb oil

10 oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips

Choice of sauce: peppercorn or red wine gravy

ROAST SALMON SALAD
Baby gem, feta, watermelon, roasted butternut squash, fresh mint, peas, beetroot, mint & lime dressing, roasted pecans

18.50 CRISPY CHILLI BEEF SALAD

nach,
Sticky Asian dressing, red peppers, cucumbers,
Thai basil, vermicelli noodles, roasted peanuts & coriander

18.95

18.75

27.50

Thai basil, vermicelli noodles, roasted peanuts & coriander

21.00 VEGAN BUDDHA BOWL (ve)

Maple roasted sweet potato, Harissa roasted

aubergine, red pepper hummus, avocado, pickled
red cabbage, dressed rainbow salad, smoked almonds
& garlic flatbread
Add: Grilled chicken +3.50 | Grilled halloumi (v) +3.50

BURGERS

16.75	BU	JRGER U	PGRADES	
		LOADE	D FRIES	
16.75	Barbecue & bacon Truffle & Parmesan (v)	+2.50 +2.50	Salt 'n' pepper (ve) Aioli & bacon	+2.50 +2.50
16.75		BURGER	TOPPERS	
	Onion rings (ve)	+I.50 +2.75	Chilli cheese (v) Korean beef	+2.00
16.75	Pulled barbecue pork	+2.50	Hash browns (ve)	+1.50
	Q	UEENS' CHIC	KEN TENDERS	
16.75	Buttermilk	+4.50	Korean	+4.50
	Salt 'n' pepper	+4.50	Hot honey	+4.50
		JUG OF DIPE	PING SAUCE	
19.50	Peppercorn Korean (ve)	+3.00 +3.00	Franks Buffalo (v) Katsu	+3.00
	16.75 16.75	16.75 Barbecue & bacon Truffle & Parmesan (v) 16.75 Onion rings (ve) Maple bacon Pulled barbecue pork 16.75 Buttermilk Salt 'n' pepper 19.50 Peppercorn	LOADER Coape Loader Lo	Icoaded Fries Itoaded Fries Barbecue & bacon

SIDES

HAND-CUT CHIPS / FRIES (ve)	5.50	BUTTERED GREENS (v)	6.00	DRESSED MIXED HOUSE SALAD	5.50
FILTHY FRIES WITH AÏOLI & BACON	6.50	ONION RINGS WITH STICKY	6.50	MAPLE ROASTED SWEET POTATO WITH	6.50
SALT 'N' PEPPER FRIES (ve)	6.50	BARBECUE SAUCE (ve)		GARLIC AIOLI, BACON & JALEPENO JAM	0.70
POSH CHIPS WITH PARMESAN &	6.50	PEPPERCORN SAUCE KATSU	3.00	GRILLED CORN ON COB, WHIPPED	6.50
TRUFFLE OIL (v)		GRAVY RED WINE GRAVY	3.00	FETA, CHIPOTLE SPICED MAYO	~.,~
BUTTERY MASH (v)	5.50	$\mathbf{p} \cdot \mathbf{f}$ $\mathbf{a} \cdot \mathbf{h} \cdot \mathbf{f}$		& FRESH HERBS (v)	
		Pot of sauce: Aioli (v) Korean (ve)	0.25		



BREAKFAST

BREAKFAST IS SERVED DAILY 8AM - 11.30AM

DAILY BAKED

DAILY BAKES Ask your server about todays daily bakes	
J J	
ALMOND CROISSANT	2.50
CROISSANT	2,25
	,
ADD: Pot of fresh fruit	+1.00

BREAKFAST BITES

CREAM CHEESE BAGEL (v)	4.25
GRANOLA BOWL (v) Natural yoghurt, homemade fruit granola, macerated raspberries, vanilla honey	6.00
TOASTED BLOOMER & BUTTER (v) Choose: Jam or Marmalade	3.50
TOASTED TEACAKE & BUTTER (v)	3.50

BREAKFAST SANDWICHES

CHORIZO & SCRAMBLED EGG	7.00
Red onion marmalade, hash brown, brioche bun	
QUEENS' BAGEL	9.00
Sausage patty, streaky bacon, fried egg, American cheese, chilli jam	
BACON & HOT HONEY	8.75
Cream cheese, fried egg, brioche bun	
BUTTIES	6.50
Bacon, sausage or fried egg (v) on buttered	
ciabatta or toasted bloomer	

FULL BREAKFASTS

QUEENS' BREAKFAST	12.75
British pork sausage, cured back bacon,	
black pudding, fried or poached eggs,	
roasted tomato & mushroom, baked beans,	
hash brown, toasted bloomer	
Add: Hash browns (v) +1.50	
SMALL QUEENS' BREAKFAST British pork sausage, cured back bacon, fried or poached egg, roasted tomato, baked beans, hash brown, toasted bloomer	8.75
VEGAN BREAKFAST (ve) Sausage, smashed avocado, scrambled tofu, black pudding, roasted tomato & mushroom, hash brown, beans, toasted bloomer	12.75
Add: Fried or poached eggs (v) +1.50	

FRENCH TOAST

BACON & MAPLE Brioche French toast, streaky bacon, fried egg, maple syrup	9.50
RASPBERRY & LEMON (v) Brioche French toast, macerated raspberries,	9.50

33.3% OFF BREAKFAST
EVERY TUESDAY

lemon curd, lemon, sugar, clotted cream

ON TOAST

SMASHED AVOCADO (v) Smashed avocado, poached eggs, pickled pink onions, toasted mixed seeds, granary toast	9.00
Add: Grilled halloumi (v)	+3.50
SMOKED SALMON Cream cheese, dill, poached eggs, granary toast	11.00
HALLOUMI SHROOMI (v) Grilled halloumi, garlic roasted mushrooms, poached eggs, sriracha, sesame, sourdough toast	11.00
Add: Smashed avocado (ve)	+2.00
EGGS BENEDICT Roast ham hock, poached eggs, hollandaise, sourdough toast	10.00
EGGS YOUR WAY (v) Fried, poached or scrambled eggs on buttered sourdough or granary toast	6.50

KIDS & GLUTEN FREE PLEASE SEE OUR MAIN BREAKFAST MENU

£1.50 TEA & COFFEE EVERY MONDAY & TUESDAY

8AM-II.30AM£1.50 Espresso, Americano, Tea
£2.00 Cappuccino, Latte, Flat White, Mocha,
Speciality Teas

LUNCH SANDWICHES

SERVED MON-SAT 12PM - 5PM ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD

ALL SAND WICHES COME WITH A DRESSED HOUSE SALAD	
CLUB SANDWICH Roasted chicken & bacon, mayo, baby gem, tomato, cheddar cheese & fried egg	10.25
FISH-FINGER SANDWICH Beer battered fish fingers, mushy peas, tartare sauce, brioche bun	9.50
TUNA & CHEESE TOASTIE Tuna mayo, mozzarella & red onion	9.25
HALLOUMI SCHNITZEL Breaded halloumi, tomato jam, avocado, pickled cabbage, ciabatta	9.50
MEATBALL SUB Mother sauce, mozzarella, hoagie roll	10.25
LANCASHIRE CHEESE TOASTIE (v) Lancashire cheese, caramelised red onion Add Ham hock +1.50	8.25
Add: Mug of soup (v) +3.00 Cup of fries (ve) +2.50	
HOT BUTTERED RYE TOAST WITH SOFT POACHED EGGS (v)	8.25
Add: Back bacon 2.75 Avocado (ve) 2.75 Roast tomatoes (ve) +1.50 Smoked salmon	+4.50

33.3% OFF BREAKFAST

EVERY TUESDAY

SMARTPHONE
PUB QUIZ
EVERY WEDNESDAY FROM 8:30PM

Yorkshire pudding (v) +2.00

SUNDAY ROASTS

OUR ROASTS ARE SERVED EVERY SUNDAY, 12-8PM.
RESERVE A TABLE NOW TO AVOID DISAPPOINTMENT...

BRITISH ROAST BEEF Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	17.50
ROAST CHICKEN & STUFFING Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy	18.00
ROAST PORK BELLY Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	18.50
SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	18.50
Add: Pigs in blankets +5.50 Cauliflower cheese (v) +5.50	

FRIDAY SOCIAL DRINK OFFERS

EVERY FRIDAY FROM 8PM

STAY THE NIGHT

EXPERIENCE AN UNFORGETTABLE NIGHT AWAY IN ONE OF OUR 16 BOUTIQUE HOTEL ROOMS

(ve*) = vegan on request | If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you. An optional 7.5% service charge is applied to food bills. To remove please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.