

HEAD CHEF
SHANE WHITAKER



(VE) - VEGAN
(V) - VEGETARIAN
(GF) - GLUTEN FREE

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

WINTER LUNCH TIME MENU

SMALL PLATES

CRISP PORK BELLY BITES - APPLE, STICKY JUS (GF)	7
SALT & PEPPER CALAMARI - GARLIC AIOLI	6.5
WILD MUSHROOMS EN CROUTE - TRUFFLE & PARMESAN (V)	7.5
LIVESEYS HONEY GLAZED MINI BANGERS - MUSTARD MAYO	6.5
TAGLIATELLE OF POMODORO - PARMESAN (V)	6
CONFIT CHICKEN WINGS - SRIRACHA & LIME	7
CONFIT CHICKEN WINGS - BBQ SAUCE	7
SOURDOUGH GARLIC AND HERB BREAD (V)	6
SOURDOUGH GARLIC AND HERB BREAD WITH CHEESE	6.5
GAMBASS PIL PIL - CHILLI & GARLIC	8
CAULIFLOWER FRITTERS - CURRIED MAYO (V) (VE)	5
VEGAN POTATO CAKES - SAUCE POMODORO (V) (VE)	6

WINTER LUNCH MENU

SPICED BUTTERNUT SQUASH SOUP SERVED - SOURDOUGH BREAD (V) (VE)	4.95	TAGLIATELLE OF POMODORO - PARMESAN (V)	7.95
CHEF'S TRADITIONAL LANCASHIRE HOT POT SERVED - HOUSE BRAISED STICKY RED CABBAGE	12.95	FLORIANA'S FISH CAKE SERVED - LEMON & DILL AIOLI, AND DRESSED HOUSE SALAD	8.95
CLASSIC FISH PIE - CHUNKY PIECES OF SALMON, FRESH HADDOCK, AND ATLANTIC PRAWNS, TOPPED - CREAMY MASHED POTATO & SERVED - GARDEN PEAS (GF)	12.95	VEGAN GNOCCHI SERVED - SEASONAL GREENS AND POMODORO SAUCE (V) (VE)	8.95
LOCAL GOOSNARGH CAJUN SPICED CHICKEN SOURDOUGH BAGUETTE SERVED - POMME FRITES (UPGRADE TO TRUFFLE & PARMESAN FRITES FOR £2)	9.95	CONFIT CHICKEN WINGS SERVED - POMME FRITES, EITHER PLAIN OR - A BBQ OR SRIRACHA & LIME SAUCE	8.95
LIVESEYS FINEST PEPPERED RUMP STEAK SOURDOUGH BAGUETTE SERVED - POMME FRITES (UPGRADE TO TRUFFLE & PARMESAN FRITES FOR £2)	10.95	FRESH ATLANTIC SALT & PEPPER CALAMARI SERVED - A SRIRACHA - GARLIC AIOLI	6.95

SIDES

MIXED PITTED OLIVES (V) (VE) (GF)	4.5	TRUFFLE & PARMESAN FRITES (V)	4.95
SWEET POTATO FRITES (V) (VE)	3.95	HOUSE MIXED LEAF SALAD (V) (VE) (GF)	3
FRITES (V)	3.5	FRICASSEE OF WILD MUSHROOMS (V) (GF)	4.95
HAND CUT CHIPS (V) (VE)	3.5		

TABLE D'HOTE

WINTER TABLE D'HOTE MENU AVAILABLE
DAILY FROM 5PM...

1 COURSE - £16.95
2 COURSE - £25.95
3 COURSE - £29.95

See reverse for details or ask your server
to make a booking.

WINTER LUNCH DESSERTS

ZESTY LEMON POSSET SERVED - SHORTBREAD BISCUIT	6	WHIPPED CHOCOLATE MOUSSE SERVED - CHANTILLY CREAM, & WINTER BERRY COMPOTE	6.5
CHOCOLATE ORANGE BROWNIE - CHANTILLY CREAM & CANDIED ORANGE	6	STICKY TOFFEE PUDDING - TOFFEE SAUCE & CLOTTED CREAM	6.5
VEGAN CHOCOLATE BROWNIE - DAIRY FREE ICE CREAM (V) (VE)	6	CLASSIC VANILLA CREME BRULEE - SHORTBREAD BISCUIT	6.95
SELECTION OF MRS DOWSONS ICE CREAM & SORBET	ASK SERVER FOR SELECTION		6.95



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WINTER TABLE D'HÔTE MENU

AVAILABLE DAILY FROM 5PM

1 COURSE - 16.95
2 COURSES - 25.95
3 COURSES - 29.95

STARTERS

WILD MUSHROOM EN CROUTE - TRUFFLE & PARMESAN

FLORIANAS FISH CAKE - SAUCE TARTAR
SPICED BUTTERNUT SQUASH SOUP -
SOURDOUGH (V) (VE)

CAULIFLOWER FRITTERS - CURRIED MAYO (V)

VEGAN POTATO CAKES

LIVESEY'S HONEY GLAZED MINI BANGERS -
MUSTARD MAYO

PRESSED HAM HOCK - APPLE & PICCALILLI (GF)

GAMBASS PIL PIL - CHILLI & GARLIC

MAINS

VEGAN THAI GREEN CURRY SERVED - FLUFFY WHITE RICE
(V) (VE)

VEGAN SATAY CURRY SERVED - FLUFFY WHITE RICE (V) (VE)

ADD CHICKEN TO ANY CURRY + £4

CHEF'S TRADITIONAL LANCASHIRE HOT POT, HOUSE BRAISED
STICKY RED CABBAGE (GF)

CLASSIC FISH PIE, CHUNKY PIECES OF SALMON, FRESH
HADDOCK, ATLANTIC PRAWNS TOPPED - CREAMY MASHED
POTATO & SERVED -
GARDEN PEAS (GF)

CENTRE CUT RIB EYE STEAK, HAND CUT CHIPS, SEASONAL
GREENS & A CHOICE OF SAUCE (PEPPERCORN, RED WINE JUS
OR GARLIC & HERB BUTTER) +£3 (GF)

SPICED BUTTERNUT AND THYME RISOTTO (V) (GF)
LOCAL GOOSNARGH CHICKEN STUFFED - HERBED CREAMED
CREESE & WRAPPED IN BACON, CRUSHED NEW POTATOES,
SEASONAL GREENS, WILD MUSHROOM AND TARRAGON VELOUTE

PAN FRIED FILLET OF SALMON, POMME PUREE, SEASONAL
GREENS, LEMON & THYME VELOUTE (V)

SLOW COOKED BEEF CHEEK, STICKY BRAISED RED CABBAGE,
POMME PURÉE, STICKY HOUSE JUS (GF)

WILD GOOSNARGH MALLARD BREAST, GLAZED FONDANT POTATO,
CRISPY KALE, BLACKBERRY & REDCURRANT JUS (GF)

TAGLIATELLE OF POMODORO - PARMESAN (V)

DESSERTS

ZESTY LEMON POSSET - SHORTBREAD BISCUIT

CHOCOLATE ORANGE BROWNIE - CHANTILLY CREAM &
CANDIED ORANGE

VEGAN CHOCOLATE BROWNIE - DAIRY FREE ICE CREAM (V)

WHIPPED CHOCOLATE MOUSSE - CHANTILLY CREAM
& WINTER BERRY COMPOTE

STICKY TOFFEE PUDDING - WARM TOFFEE SAUCE -
CLOTTED CREAM

CLASSIC VANILLA CREME BRÛLÉE - SHORTBREAD
BISCUIT

SELECTION OF MRS DOWSONS ICE CREAMS & SORBET
(ASK SERVER FOR THE WEEKLY SELECTION)

