



## TWO COURSE LUNCH MENU    £13.50

Main Course with either Soup/ Starter from this menu, or a Pudding

( Dishes marked G.F. are gluten Free - other allergen information is available - ask staff )

### SOUPS

**Cream of Fish and Seafood Soup ( G.F. )**

( for today's other soup, please see the card on your table )

### STARTERS

**Cream of Fish and Seafood Soup ( G.F. )**

( for today's other soup, please see the card on your table )

**Spiced Pigeon Breast** served on a warm salad of butternut squash, red onion and spinach with a coriander yoghurt dressing ( G.F. )

**Beef Meatballs** in a rich tomato ragu sauce. Served with garlic and herb ciabatta bread

**Lancashire Cheese Patties** flavoured with leeks, sun blush tomatoes and herbs.

Served warm with a red pepper dressing (vegetarian)

**Smoked Haddock Fishcakes** with lightly curried mayonnaise and a mixed leaf salad

**Chicken Liver Paté** with sweet and sour red onion relish

OR

**Smiths' Mushroom Paté** with cranberry relish ( vegetarian )

( both patés are served with warm brioche but are G.F. served with toasted gluten free bread... please ask )

**Puy Lentils Flavoured with Root Vegetables and Herbs.** Served with roast sweet potato wedges, pickled radish and a maple & garlic dressing (vegan / G.F. )

### MAIN COURSES

**Calves' Liver Au Poivre:** Slices of calves' liver quickly cooked with a creamy mushroom and black pepper sauce ( G.F. )

**Aubergine Rolls.** Thin slices of aubergine wrapped around feta cheese, red pepper, onion and thyme. Layered with tomato sauce and cheese sauce, then baked ( vegetarian )

**Ox Cheek,** slow cooked till meltingly tender. Topped with gremolata and served on mashed potato with onion gravy ( G.F. )  
( gremolata is a dressing of finely chopped garlic, lemon and parsley )

**Thai Salmon:** Salmon fillet marinated in Thai spices, roasted and served on shredded onion and red pepper with a peanut dressing ( G.F. )

**Roast Chicken Breast** stuffed with smoked cheese, wrapped in bacon and served on creamy leek sauce ( G.F. )

**Broccoli and Cauliflower Korma with Spiced Parsnips:**

A mild curry made with coconut milk and served with coriander rice ( vegan / G.F. )