

Oyster & Otter

SUNDAY MENU

THREE COURSES £19.50

*£5 supplement **£8 supplement

WHILE YOU WAIT

Olives v £2.95

Mixed cheese straws with tomato relish v £2.25

Haddock goujons with tartare sauce £3.75

STARTERS

Seasonal soup bread and butter v £4.95

Half dozen oysters with shallot vinegar and tabasco £9.50 *

Braised pork croquettes with smoked cheese dip £5.95

Spiced mushroom dumplings in lemongrass broth v £6.95

Veal kidneys on toasted brioche with brandy cream and crispy pancetta £6.50

Deep fried brie with smoked chilli jam v £4.95

Deville crab, salmon and shrimp pate with sea salt croutes £6.45

Vietnamese beef summer rolls with rice wine dipping sauce £6.50

Chargrilled asparagus with crispy duck egg and roast baby tomatoes £6.75

Moules Mariniere with crusty bread £8.50*

PLATTER £19.45 **

Braised Pork Croquettes with smoked cheese dip, Minced Beef Pie with relish, Chris Neve's Smoked Salmon, Devilled Crab, Salmon and Brown Shrimps with sea salt croutes, Haddock Goujons with tartare sauce, Fattoush salad and Mussels with white wine and garlic cream

TODAYS MARKET FISH AND SEAFOOD **

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

Scallops

Langoustines

Skate Wing

Whole Brill

Turbot

Oyster & Otter

MAINS

- Roast dinner with all the trimming, roast potatoes, mash, broccoli and cauliflower cheese, carrots and savoy cabbage with Yorkshire pudding and gravy
Beef Topside £14.50 Half Roast Chicken £14.95
Haddock and chips with mushy peas and tartare sauce £12.50
Calves liver with crispy shallots, mashed potato, and caramelised onion gravy £17.95*
Potato gnocchi, sun blush tomatoes, squash, rocket and Garstang Blue v £10.95
Goan monkfish and prawn curry with coconut rice and grilled flat bread £17.50*
Goosnargh chicken, Persian spiced with jewelled rice, rose petal harissa and yoghurt dressing £14.95
Iman Byaldi; slow roasted aubergine, fragrant spices, almonds, cous cous and Fattoush salad v £11.95
Peppered Steak Pie with baby onions in a suet crust with sticky carrots and crispy potatoes £14.95
Pot Pie; Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and chips £13.95
Fish Pie; Haddock, salmon and prawns, white wine and leek sauce, smoked cheese mash and French peas £12.95
- 28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips
(10oz Rump £17.95* 12oz Rib-eye £22.50** 8oz Fillet £24.95**)
Sauces - Pepper £1.95, Blue Cheese £1.95
Extras - Onion Rings £1.95 Garlic and Chilli Prawns £4.95

PIZZA

- Margo; our tomato sauce with oozy mozzarella, feta and basil v £7.95
Sloppy Giuseppe; Bolognese, pepperoni, jalapenos, wood fired peppers and mozzarella £10.95
Fruit de Mare; king prawn, anchovies, mussels, mozzarella and crispy squid rings £11.50
Farmhouse; roast chicken, ham hock, spinach, mushrooms, hen's egg and mozzarella £9.50
American; BBQ pulled pork, pepperoni, caramelised red onion and mozzarella £10.50
Chicken Caesar; garlic and mozzarella base, grilled chicken, bacon, gem salad and anchovies £11.50
Fun-Guy; garlic butter base, goats cheese, mixed mushrooms, spinach and pine nuts v £9.75

SIDES £2.95

- Sea Salt Fries Proper Chips Seasonal Greens Green Salad

DESSERTS

- Syrup sponge with proper custard £5.25
Rhubarb and white chocolate trifle with toasted almonds £5.95
Raspberry and passion fruit pavlova £6.50
Warm chocolate fudge pudding honeycomb ice cream and Morello cherries £6.50
Baked lemon meringue cheesecake with pink grapefruit jelly and mango sorbet £5.95
Ice Cream Selection with chocolate sauce and marshmallows £5.25
Three or Five Cheese selection, with chutney, grapes and crackers and fruit cake £6.95 or £8.95
Chocolate and caramel truffles £3.50