

(sample menu)

WHILE YOU WAIT

Haddock goujons with tartare sauce £3.75
Grilled pitta bread with hummus £3.25
Sausage rolls with brown sauce £3.95
Garlic pizzette, with or without cheese £4.95

STARTERS

Seasonal soup with bread and butter v £5.25
Deep fried brie with smoked chilli jam v £4.95
Devilled crab, salmon and shrimp pate with sea salt croutes £6.95
Prawn and pork gyozas with soy and chilli dipping sauce £7.50
Mussel Mariniere; garlic, cream and parsley with crusty bread £8.50
Duck and pistachio terrine with celeriac puree and amaretto soaked prunes £7.50
Corn beef hash cake, fried hen's egg with a pickled onion and watercress salad £6.95
Little pheasant and pork pie, parsnip puree, hazelnut and redcurrant jam £7.50
Half dozen oysters with shallot vinegar and tabasco £9.50

PLATTER £19.95

Devilled crab, salmon and shrimp pate, Haddock goujons with tartare sauce,
Chris Neve's smoked salmon, Mussels with white wine and garlic cream,
Deep fried brie with chilli jam, Sausage rolls and brown sauce

TODAYS MARKET FISH AND SEAFOOD

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

Squid *Sardines* *Lobster* *Hake* *Lemon Sole* *Turbot*

PIZZA

Margo; our tomato sauce with oozy mozzarella, feta and basil v £8.50
The Angry Pig; jalapeño peppers, chorizo, pepperoni, pork belly and siracha £9.95
Sloppy Giuseppe; Bolognese, pepperoni, jalapenos, wood fired peppers and mozzarella £10.95
Fruit de Mer; garlic butter base, prawn, anchovies, mussels, mozzarella,
crispy squid rings £11.50
American; BBQ pulled pork, pepperoni, caramelised red onion and mozzarella £10.50
Chicken Tikka; garlic butter, mozzarella, mango, spinach and mint yoghurt £11.50
Fun-guy; garlic butter base, goats cheese, mixed mushrooms, spinach and pine nuts v £9.75

MAINS

- Haddock and chips with mushy peas and tartare sauce £12.95
Calves liver with pancetta, mashed potato and caramelised onion gravy £17.95
Goan king prawn curry with coconut rice and grilled flat bread £17.50
Smoked haddock with bubble and squeak, poached egg and grain mustard sauce £15.50
Feather blade of beef horseradish mash, honey roasted root vegetables,
savoy cabbage, red wine jus £16.95
Goosnargh chicken, Persian spiced with jewelled rice, rose petal harissa
and yoghurt dressing £14.95
Imam Bayaldi; slow roasted aubergine, fragrant spices, almonds, cous cous
and Fattoush salad v £11.95
O&O 8oz beef burger with bacon and fries, with or without cheese £13.25
Root veg and barley hot pot, buttered French peas and rustic bread v £12.95
Fish pie; Haddock, salmon and prawns with smoked cheese mash and French peas £13.25
Lancashire cheese and onion pie with chips and seasonal greens v £11.95
Goosnargh chicken, ham hock and leek pot pie with puff pastry top, green beans
and chips £13.95

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes
and proper chips

10oz Rump £17.95 12oz Rib-eye £23.50 8oz Fillet £24.95

Sauces - Pepper corn £1.95, Blue cheese £1.95

Extras - Onion rings £1.95, Garlic and chilli prawns £4.95

SIDES

£3.50

Sea salt fries Proper chips Seasonal greens Green salad

DESSERTS

- Syrup sponge and proper custard £5.25
Warm fig and frangipane tart with clotted cream £6.25
Pear and vanilla panna cotta with marinated berries £6.50
Apple and cinnamon crumble tart with vanilla ice cream £6.50
Dark chocolate fondant with honey comb and salt caramel ice cream £6.50
Ice cream selection with raspberry sauce and marshmallows £5.25
Three or five cheese selection, with chutney, grapes and crackers and fruitcake £6.95 or £8.95
Chocolate and caramel truffles £3.50