STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (*GF)(VE) 7
Bread roll & salted butter

ROASTED LOCAL FIGS, FETA CHEESE, CRISPY PANCETTA (GF)(*V) 9
Balsamic reduction, rocket salad

OAK SMOKED FLEETWOOD HADDOCK & MOZZARELLA FISHCAKE (*GF) 9
Spinach, soft poached egg

CAPRESE SALAD (GF)(V) 9
Mozzarella, sun blush tomatoes
Seasonal leaves, garlic & herb oil

CLASSIC PRAWN & CRAYFISH COCKTAIL (*GF) 9
Marie rose sauce, brown bread & salted butter

PAN FRIED KING PRAWNS (*GF) 9
Garlic & parsley butter, toasted ciabatta

BAKED LANCASHIRE BRIE WEDGES (V)(*GF) 9
Mix leaf salad, redcurrant reduction

HOMEMADE GARLIC FLATBREAD (*VE) 7

HOMEMADE GARLIC & MOZZARELLA FLATBREAD 8

SEASONAL SALADS

CLASSIC WALDORF SALAD (V)(GF) 16
Gem lettuce, walnuts, celery, apple, grapes & mayo dressing
ADD CHICKEN 5

LANCASHIRE BRIE (GF) 16
Seasonal leaves, red grapes, seasonal berries, balsamic reduction
ADD CHICKEN 5

GRILLED GOATS CHEESE (V) 16
Gem lettuce, tomato, parmesan, sweet mini peppers, candied walnuts, honey & mustard dressing
ADD CHICKEN 5

HOISIN GLAZED CHICKEN 19
Mixed leaves, cucumber, cherry tomatoes, spring onions

MAINS

PAN FRIED BREAST OF LANCASHIRE CHICKEN (GF) 23
Parmentier potatoes, charred asparagus, roasted carrots, Dijon mustard sauce

LANCASHIRE PORK BELLY 23
Hasselback potatoes, braised pak choi, roasted shallots, cider sauce

SOY GLAZED SALMON FILLET 24
Stir fried noodles, spring onions, bean sprouts, carrots & teriyaki sauce

PAN SEARED FLEETWOOD FILLET OF COD 24
Crushed new potatoes, tender stem broccoli, roasted vine tomatoes, caper cream sauce

CHARRED MEDITERRANEAN VEG STACK (VE)(GF) 19
Courgette, roasted red peppers, steamed basmati rice, red pepper, garlic & basil sauce

TAGLIATELLE ARRABIATA (V) 19
Tagliatelle pasta, tomato roasted red pepper and chilli sauce & garlic ciabatta
ADD CHICKEN 5

BEER BATTERED FLEETWOOD HADDOCK (*GF) 19
Triple cooked chunky chips, homemade tartare sauce, pea puree

SIDES

TRIPLE COOKED CHUNKY CHIPS 7
SKIN ON FRIES (VE) 7
SWEET POTATO FRIES (VE) 7
PARMESAN FRIES (V) 8
HALLOUMI FRIES (V) 8
BATTERED ONION RINGS (V) 8
BUTTERED SEASONAL VEG (V) 6
MIXED LEAF SALAD (*VE) 6

SERVED
Monday - Saturday
12pm - 9pm

SUNDAY LUNCH SERVED
Sunday 12pm - 9pm

FROM THE GRILL

TRIO OF MINTED LAMB CHOPS (*GF) 29

8 O/Z SIRLOIN STEAK (*GF) 33

8 O/Z RIB EYE STEAK (*GF) 36
Sautéed wild mushrooms, roasted cherry vine tomatoes, triple cooked chunky chips & your choice of sauce

SAUCES 5

CREAMY PEPPERCORN | DIANE
TERIYAKI | RED WINE JUS
MINT & REDCURRANT JUS

BURGERS

8 O/Z LANCASHIRE REARED STEAK BURGER 21
Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw & fries
ADD CHEESE 2 ADD BACON 2

8 O/Z AROMATIC GARDEN BURGER (*VE) 19
Toasted brioche bun, house relish, baby gem, sliced tomato, side of coleslaw & fries

8 O/Z LANCASHIRE REARED CHILLI STEAK BURGER 21
Toasted brioche bun, sriracha sauce, gem lettuce, sliced tomato, side of coleslaw, & fries
ADD CHEESE 2 ADD BACON 2

DESSERTS

HOMEMADE LEMON & RASPBERRY TART 9
Longridge strawberry sorbet

WHITE CHOCOLATE & BLUEBERRY CHEESECAKE 9
Longridge lemon sorbet

BARTON MANOR STICKY TOFFEE PUDDING (*GF) 9
Butterscotch sauce, Longridge vanilla ice cream

DARK CHOCOLATE & HAZELNUT CRÈME BRÛLÉE (GF) 9
Longridge mint chocolate chip ice cream

LANCASHIRE CHEESE BOARD (*GF) 12
Selection of 3 local cheeses, quince paste, celery, apple, grapes, artisan crackers

SELECTION OF LONGRIDGE ICE CREAMS (*VE)
Rossini curl wafer
1 SCOOP 3 | 2 SCOOP 4 | 3 SCOOP 5

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of our team and they will be happy to help.
GF - Gluten Free VE - Vegan V - Vegetarian *GF - Can be made to be gluten free *VE - Can be made to be vegan