

New summer menu 2017- Gluten Free Menu

Lancashire Tapas

Caraway and Fennel Pork Crackling Sticks, Apple and Vanilla Puree £3

Asian Salad: Locally Grown Leaf, Mango, Chilli, Coconut, Spiced Carrots, Peanut Dressing £4

Tandoori Spiced Causeway Cauliflower Fritters, Soya Yoghurt Raita (vegan) £4

Goosnargh Boneless Chicken Thigh, Sticky Honey and Chilli Glaze, Citrus 'Slaw £4.50

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Starters

Sautéed Fleetwood King Prawns and Mussels, Confit Garlic and Lemon Butter, Dressed Leaf Salad £7.50

Crispy Ribble Valley Belly Pork, Picked Local Vegetables, Smoked Sweet Potato Puree, Crispy kale, Scratching, Sweet and Sour Reduction
£6.75

Homemade Soup of The Day £4.50

Summer Salad of Local Leaf, Toasted Sunflower Seeds, Giant Cous Cous, Avocado, Julienne of Carrot, Mouli and Spring Onion, Magner's
Pear Cider Vinaigrette £6

Cricketers Salad of Local Leaf, Crumbled Goats Cheese, Sun Blushed Tomato, Olives, Pumpkin Seeds, Homemade Pesto Dressing £5.50

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Mains

Pan Roasted Goosenargh Chicken Breast, Smoked Bacon Creamed Potatoes, Buttered Greens, Cherry Tomato and Basil Sauce £14

Grilled Haddock Fillet, Twice Cooked Chunky Chips, Mushy Peas, Tartar Sauce £12

Pan Roasted Salmon fillet, Sautéed English Vegetables, New Potatoes, Spinach, Mussel and Garlic Cream £15.50

Taste of Pork; Oak smoked Ribble Valley Belly Pork, Rosemary Creamed Potatoes, Buttered Spinach, Pancetta, Apple and Vanilla puree,
Caraway Studded Crackling, Red Wine Jus £14

Clarkson's Butchers Gammon Steak; Dry Cured Gammon Steak, Fried Hen's Egg, Peppered Roasted Tomato, Roasted Pineapple, Choice of
Potato and Seasonal Vegetables £11.50

Scott's of Ormskirk 28 Day Matured Rump Steak, served with Thyme and Garlic Roasted Field Mushroom and Tomato, Choice of Chunky
Chips, Skin on Fries, New Potatoes, or Sweet Potato Jacket with Garlic Butter 6oz £13.50, 10 oz £17

Keep it Simple- Chicken Breast, Haddock or Salmon Fillet; Simply Seasoned and Grilled, served with Seasonal Vegetable or Salad, and a
Choice of Potato £13

Indian Trio; Tandoori Spiced Tempura Cauliflower; Spiced Spinach, Sweet Potatoes and Lentil Dhal; Herby Leaf, Mango, Chilli and Coconut
Salad with a Spicy Peanut Dressing £10 (Vegan)

Courgette and Aubergine Tagine, Jewelled Rice with Pistachio, Raisins, Pomegranite, Candied Carrot and Crispy Shallots (vegan) £10.50

Vegetable and Chickpea Coconut Curry, Aromatic Braised Rice (vegan) £10.50 (add king prawns or Chicken Strips for £3.50)

Summer Salad of Local Leaf, Toasted Sunflower Seeds, Giant Cous Cous, Avocado, Julienne of Carrot, Mouli and Spring Onion, Magner's
Pear Cider Vinaigrette £9.50 (vegan)

Cricketers Salad of Local Leaf, Crumbled Goats Cheese, Sun Blushed Tomato, Olives, Pumpkin Seeds, Homemade Pesto Dressing £9.50

Add to any salad – Chicken Strips £3, Salmon Fillet £4, or King Prawns £3.50

Sides

Skin on Fries £2.75

Twice Cooked Chunky Chips £3

Pancetta and Cheddar Creamed Potatoes £3.50

Roasted Sweet Potato Jacket with Garlic Butter £3

Roasted Mediterranean Vegetable with Feta and Pesto £3.50

House Dressed Mixed Leaf Salad £3.50

Omelettes (Available 12-6pm Monday- Saturday)

Roasted Mediterranean Vegetable, Goats Cheese and Pesto Omelette, House Dressed Salad £7 (V)

Smoked Bacon, Brie and Caramelised Red Onion Omelette, House Dressed Salad £7

King Prawn and Spinach Omelette, House Dressed Salad £8

Smoked Salmon and Avocado Omelette, House Dressed Salad £8

Smithy Mushroom and Lancashire Cheese Omelette, House Dressed Salad £6.50 (V)

Desserts

Rhubarb and Ginger Mousse, Poached Rhubarb, Rhubarb Sherbet £5.50

Coconut Milk and Vanilla Rice pudding, Mango Jam (vegan) £5.50

Lemon Panna Cotta, Citrus gel, Summer Berries, Flowers, Meringue £6

Mrs Dowson's Sorbet of the day, Summer Berries, Berry Coulis, Fresh Mint £5

