



*EXPRESS &*  
*LIGHT LUNCH*  
**2/3 COURSES**

{ DESIGNED FOR A LUNCH HOUR  
(OR A RELAXING AFTERNOON  
JUST LET US KNOW!) }

AVAILABLE MONDAY- THURSDAY 12-6PM, FRIDAY AND SATURDAY 12-4PM  
NOT AVAILABLE BANK HOLIDAYS

**2 COURSE £9.00**  
**3 COURSE £11.50**

## STARTER

- Devilled Hummus with Homemade Crispy Nachos (vegan)  
Pulled Pork and Mozzarella Croquettes, Homemade BBQ sauce  
Caraway and Fennel Pork Crackling Sticks, Apple and Vanilla Purée  
Asian Salad: Locally Grown Leaf, Mango, Chilli, Coconut, Spiced Carrots,  
Peanut Dressing (vegan)  
Tandoori Spiced Causeway Cauliflower Fritters, Soya Yoghurt Raita (vegan)  
Deep Fried Fleetwood Whitebait, Lemon Aioli, Dressed Leaf  
Thai Style Salmon and Haddock “Bon Bons”, Hot and Sour Sauce, Lime  
Tempura Black Pudding Fritters, Homemade Dijon Mustard Mayonnaise  
Scotts Butchers Chipolatas Sausages, with Maple and Sesame Seed Glaze  
Warm Selection of Local Breads and Ciabatta, Olive Oil, Aged Balsamic Reduction  
and Pesto (add Olives and Feta for £1.50)  
Goosnargh Boneless Chicken Thighs, Sticky Honey and Chilli Glaze, Citrus ‘Slaw  
Garlic Ciabatta with Cheese (V)

## MAIN

- Mini Lancashire Hot Pot, Toasted Granary Baguette, Pickles  
Courgette and Aubergine Tagine, Jewelled Rice with Pistachios, Raisins, Pomegranite  
and Crispy Shallots (V)  
Haddock Goujons and Chips, Mushy Peas, Tartar Sauce  
Roasted Sweet Potato filled with Roasted Mediterranean Vegetables,  
Feta and a Balsamic Glaze (V)  
Vegetable and Chickpea Coconut Curry, Aromatic Braised Rice (vegan)  
Summer Salad; Local Leaf, Toasted Sun Flower Seeds, Giant Cous Cous, Avocado,  
Julienne of Carrot and Mouli, Pear Cider Vinaigrette (vegan)  
Chicken Caesar Salad; Chicken Strips, Anchovies, Pancetta, Croutons, Cos Lettuce,  
House Caesar Dressing, Parmesan  
Pan Seared Lambs Liver, Creamed Potato, Onion Gravy  
Smoked Salmon, Pea and Courgette Spaghetti  
Any Omelette (£1.50 supplement for King Prawn or Smoked Salmon)  
Any Sandwich (£2 supplement for Steak Sandwich)

## DESSERT

- Mini Ginger and Rhubarb Mousse, Cricketers Gingerbread  
Mini Chocolate Brownie, Chantilly Cream, Fresh Berries  
Lemon Panna Cotta, Citrus Gel, Meringue, Fresh Berries  
Mrs Dowsons Sorbet of The Day, Berries, Berry Coulis, Fresh Mint  
Coconut and Vanilla Rice Pudding, Mango Jam (vegan)  
2 Scoops Mrs Dowsons Ice Cream (*Chocolate, Strawberry or Vanilla*)

Finish with an Freshly Ground Roberts and Co  
Espresso or Machiatto for £1.50