Lounge & Terrace

AVAILABLE 12PM-5PM

Olives, sun blushed tomatoes, barrel aged feta	£ 7
Red pepper houmous, fried tortillas, smoked paprika	£ 7
Parmesan, garlic & onion focaccia, balsamic, olive oil	£8
STARTERS	
Highland Game & Smoked Bacon Terrine Celeriac remoulade, plum gel, brioche toast	£15
Wild Mushroom Risotto Vegetarian parmesan, truffle, rocket	£14
Port of Lancaster Smoked Salmon Pickles, horseradish cream cheese, blinis	£14
Freshly Prepared Soup Toasted focaccia	£ 12
Moules Mariniere Fresh mussels, cooked with garlic, white wine, cream & parsley, served with toasted focaccia	£14
BBQ Sweet Potato Feta, pinenuts, pesto, rocket	£13
Salt & Pepper Squid Squash coconut and coriander purée	£13

SMALL PLATES

TRIPLE DECK SANDWICHES Served on white or brown bread with house salad and salted crisps.

Coronation Chicken £13

Tuna & Red Onion Mayo £12

Savoury Cheese £10

Free Range Egg Mayo £10

CLASSICS

beer battered onion rings

Moules Mariniere Fresh mussels, cooked with, garlic, white wine, cream & parsley, served with French fries	£22
Beer Battered Haddock Chunky chips, tartare sauce, mushy peas, lemon	£2:
Panko Chicken Caesar Salad Baby gem, parmesan brioche croutons, Caesar dressing, pancetta	£12/£22
Daffodil Bacon Cheeseburger Homemade sesame bun, skinny fries, Frenchy's mustard mayo,	£22

GRILL

Steak Au Poivre - 250grm Onglet Steak Crusted with black peppercorns, skinny fries, house salad, pepper sauce	£30
225grm Aged Beef Fillet Chunky triple cooked chips, grilled tomato, flat cap mushroom, caramelised shallot	£40
250grm Dry Aged Sirloin Chunky triple cooked chips, grilled tomato, flat cap mushroom, caramelised shallot	£38
Add Sauce or Butter Pepper & Brandy Sauce / Wholegrain Mustard / Garlic & Parsley Butter	£4 each

SIDES

Beer Battered Onion Rings	£5
House Salad	£5
Rocket & Parmesan Salad	£5
Seasonal Vegetables	£5
Cauliflower Cheese	£5
Chantenay Carrots with Bacon ℰ Maple	£5
Skinny Frie <mark>s, Haris</mark> sa Mayo	£ 5
Chunky Tr <mark>iple Coo</mark> ked Chips	£5



If you have any queries regarding food allergens, feel free to discuss with a member of our team.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.