



Lunch Menu Tuesday – Friday 12 – 2pm and Saturday 12 – 3pm

Tasters and nibbles

Deep-fried v black pudding with mustard mayo	3.25	Marinated olives	1.95
Bread with olive oil and balsamic	1.95	Garlic ciabatta	3.25
Salted fried endamame beans with sweet chilli sauce			3.25

Starters and small dishes

Soup	4.50
Crispy oyster mushrooms with Chinese pancakes, plum sauce and cucumber	6.25
Lentil, walnut and Roquefort salad with honey and mustard dressing	5.95
Red pepper houmous with pitta and olives	5.25
Glass noodle salad with mint, coriander, cucumber, roasted peanuts, crispy onions and spicy nuoc cham dressing	5.75

Mains and large dishes

Cheshire cheese and sage sausages, bubble and squeak, beer gravy and tomato chutney	9.50
Green Thai curry with grilled aubergine, pak choi and baby corn, sticky rice	9.50
Boston style baked beans on toasted onion bread	7.50
Caramelised onion frittata with chips and salad	7.50

Soup and Sandwich

Today's soup served with a choice of sandwich and chips	
Lancashire cheese and tomato chutney	7.50
Red pepper houmous and rocket	7.50
Veggie black pudding and mustard mayonnaise	7.50

Sides

Chips and garlic mayo	3.50	Rocket and pecorino salad	3.50
Mixed veggies with garlic butter	3.50	Roasted beetroot and spinach	3.50

10% service charge will be added to tables of 6 or more

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