



Lunch Menu

12 noon – 6pm

2 courses £12.50

3 courses £15.50

Starters

Soup of the day with crusty bread

Tabbouleh salad, feta cheese, red onion, radish, cherry tomatoes & sun dried tomato dressing

Crispy cauliflower bites, Asian peanut dip

Mains

Stir-fried pork belly, soy & honey glaze, spinach & coconut rice

Braised chicken, chorizo & red peppers, cous cous & coriander sour cream

Steak & frites, green beans & garlic butter
(add £1.00)

Pan fried sea bass, mustard new potatoes, spring greens & fennel & dill butter

Mushroom tagliatelle, olive oil & pistachio pesto

Mussels

Choose from;

Marinière - Classic - Anglesey - Korean
with fries or crusty bread

Desserts

Raspberry & vanilla crème brûlée

Belgian waffle, vanilla ice cream & chocolate sauce

Spiced orange & almond cake, honey & crème fraiche

(if have any allergies please let your server know so they can assist you)



STARTERS

Olives, feta stuffed peppers, bread, oil & balsamic (to share)	£8
Salt & Pepper Squid, spring onions, sesame seeds & basil mayo	£7
Pan fried British asparagus, lemon & black pepper	£6
Crispy honey chicken, smoked paprika, rocket, peppers & parmesan	£6
½ Kg steamed mussels, any way you like	£7
Pan fried prawns, garlic, tomato, chilli, olive oil, lemon & parsley	£8
Seasonal soup with crusty bread	£5

MAINS

Duck breast, rhubarb salsa, carrot & ginger puree, confit potato	£18
Lamb rump, butternut & apricot puree, almond cous cous, greens & honey crème fraiche	£18
21 day aged 10oz Ribeye, green beans, roasted tomato & fries	£21
Pan fried Sea bass, mustard new potatoes, asparagus, broccoli, dill & fennel butter	£17
Malaysian seafood curry, coconut & pineapple rice & prawn crackers	£15
Whole Plaice, new potatoes, prawns, samphire, parsley & lemon butter (contains bones)	£15
Mushroom tagliatelle, pistachio pesto, olive oil & shallots	£12
Tabbouleh salad, crispy cauliflower, red onions, Asian peanut dressing	£11

Sides - £3 each

Crispy cauliflower	Crusty bread	Pepper sauce
Garlic green beans	Garlic Mushrooms	Sweet potato fries

(if you have any allergies please let your server know so they can assist you)



BAR BAIT

“nibbles and light bites”

Mixed Olives with feta stuffed peppers £4

Smoked paprika and Sea Salt Popcorn £3

Salt & Pepper Squid, spring onions, sesame seeds & basil mayo £7

Pan fried prawns, garlic, tomato, chili, olive oil, lemon & parsley £8

Sharing Platers for 2 or more

Olives, feta stuffed peppers, bread, oil & balsamic £8

Pan fried Prawns with tomato and chili - Stir fried belly pork with a soy honey glaze - Buffalo fried Cauliflower with an Asian Peanut dip £21



MUSSELS

Our hand gathered mussels are the most sustainable & environmentally friendly protein you can eat in Britain today. They mostly come from our friends Sean & Brenda on the island of Anglesey. We sometimes source some Scottish mussels at the weekend from Shetland or Lewis.

“They are always fresh, if we can’t get them fresh - we don’t sell them!”

Kilo pots served with frites or crusty bread, 6 ways...

Marinière - white wine, garlic, onion, & celery	£15
Classic - cream, white wine, garlic, celery & onion	£16
Anglesey - cream, bacon, leeks & white wine	£16
Korean - with lime, ginger, chilli & Gochujang sauce	£15
Blue cheese - with mustard cream, blue cheese & garlic	£16
Chorizo - with tomato, paprika & chorizo	£15

(if you have any allergies please let your server know so they can assist you)



Desserts

Home baked Belgian liege waffles 2 ways...

Belgian – vanilla ice cream & chocolate sauce	£5
Caramel – salted caramel ice cream & honeycomb	£6
Orange & almond cake , honey & crème fraiche	£6
Cartmel's sticky toffee pudding with custard	£6
Vanilla & raspberry crème brûlée	£5
Cheese board - 3 cheeses with biscuits & fresh fruit	£7
Chocolate truffles (per truffle)	£1
Cheshire Farm Ice- Creams... (per scoop)	£2.50
Honeycomb - White Chocolate Raspberry & Oreo - Salted caramel	

(if you have any allergies please let your server know so they can assist you)



Mini Moules Menu

A selection of munchies for the under 12s

Grill Kids

Chicken Fillet, chorizo, tomato, balsamic & rice
Grilled Chicken Fillet with fries, green beans & ketchup

Fishy Kids

Seafood pasta with mixed fish, mussels, pesto cream
Fresh steamed mussels served with fries & mayo

Veggie Kids

Pasta- with pesto cream sauce

Ice- creams

Vanilla - Strawberry - Chocolate
Honeycomb - White chocolate raspberry & Oreos – Salted caramel

All served with marshmallows

Two Courses for £5.95

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