



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 & lemon sesame dressing

Smoked salmon fishcake, gribiche dressing & pea shoots

Mains

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

Pan fried sea bass, mustard new potatoes, summer greens & fennel & dill butter (add £1.00)

Grilled Chicken Salad with avocado, smoky bacon and a Hazelnut dressing

Tenderstem broccoli, blue cheese & pine nut salad, gem lettuce & raisins

Courgette & broad bean tagliatelle, crème fraiche, pea & mint pesto

Mussels

Choose from;

Marinière - Classic - Anglesey - Korean

With fries or crusty bread

Desserts

Peach & almond crème brûlée

Belgian waffle, vanilla ice cream & chocolate sauce

Potted Summer berry cheesecake



STARTERS

Olives, feta stuffed peppers, bread, oil & balsamic (for two to share)	£8
Salt & Pepper Squid, spring onions, sesame seeds & basil mayo	£7
Smoked Mackerel & avocado bruschetta, radish, lime & dill	£7
Crispy honey chicken, smoked paprika, rocket, red peppers & parmesan	£6
½ Kg steamed mussels, any way you like	£8
Pan fried prawns, chorizo, garlic, tomato, chilli, parsley	£8
Seasonal soup with crusty bread	£5

MAINS

Duck breast, peaches, honey, pistachio & duck leg fitter	£18
Lamb rump, butternut & apricot puree, tabbouleh, greens & crème fraiche	£18
21 day aged 10oz Ribeye, green beans, roasted tomato & fries	£21
Pan fried Sea bass, mustard new potatoes, seasonal greens, dill & fennel butter	£17
Malaysian seafood curry, coconut & pineapple rice & prawn crackers	£16
Salmon fillet, smoked salmon fishcake, pancetta beurre blanc	£17
Courgette & broad bean tagliatelle, feta, crème fraiche, pea & mint pesto	£13
Tenderstem broccoli, blue cheese & pine nut salad, little gem & raisins	£11

Sides - £3 each

Crusty bread	Pepper sauce	Buttered greens
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”

Life changing olives	4.5
Feta cheese stuffed peppers	3
Pint of salt & vinegar popcorn	2.5
Skin-on fries	3
Sweet potato fries	4.5
Courgette fritters with parmesan & sesame	4
Crispy squid ‘n’ basil mayo dip	7
Garlic & chili chorizo king prawns	8
Paprika honey glazed chicken bites	6
Blue cheese tender-stem broccoli & pine nuts	4
Share board No.1 - (for 2)	8
Crusty French bread - Life changing olives - Stuffed peppers - Balsamic vinegar & olive oil -	
Share board No.2 - (for 2-4)	28
Life changing olives - Skin-on fries - Crispy squid & basil mayo dip - Garlic & chili king prawns - Courgette fritters - Honey glazed chicken bites -	



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	£16
Classic - cream, white wine, garlic, celery & onion	£17
Anglesey - cream, bacon, leeks & white wine	£17
Korean - with lime, ginger, chilli & Gochujang sauce	£16
Blue cheese - with mustard cream, blue cheese & garlic	£17
Chorizo - with tomato, paprika & chorizo	£16

(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
Summer - Strawberries, crème fraiche & Pistachios	£6
Cartmel's sticky toffee pudding & Vanilla Ice Cream	£6
Peach & almond 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	

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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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