



Lunch Menu

12 noon - 6pm

2 courses £12.50

3 courses £15.50

Starters

Soup of the day with crusty bread

Chicken liver pate, beetroot & pear chutney, toasted sourdough

Smoked Salmon, prawn & dill croquette, watercress mayo

Mains

Smoked haddock chowder, crusty bread

Steak & frites, green beans & garlic butter

(add £1.00)

Turkey, bacon, brie & cranberry brioche, served with frites

Pan fried Seabass, pancetta, buttered sprouts, potatoes & lemon

cream (add £1.00)

Rigatoni pasta with roasted vegetables & tomatoes

Chicken, butternut squash, beetroot, apple, blue cheese, & walnut

salad

Mussels

Choose from;

Marinière - Classic - Harlech - Bloody Mary

With fries or crusty bread

Desserts

Chocolate & almond torte

Egg nog crème brûlée

Belgian Waffle, vanilla ice cream & chocolate sauce

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



STARTERS

Olives, feta stuffed peppers, bread, oil & balsamic (for two to share)	£8
Seasonal soup with crusty bread	£5
Smoked Salmon, prawn & dill croquette, watercress mayo	£6
Pear & walnut salad, whipped goats cheese, anise, almond & honey dressing	£6
Chicken liver pate, beetroot & pear chutney, toasted sourdough	£6
½ Kg steamed mussels, any way you like	£8
Pan fried prawns, tomato & garlic chili parsley butter	£8
Smoked haddock chowder, crusty bread	£6

MAINS

Roast Duck breast, root veg mash, red cabbage, orange & cranberry sauce	£18
21 day aged 10oz Ribeye, green beans, roasted tomato & fries	£21
Pan fried Seabass, buttered sprouts, pancetta, potato & lemon cream	£17
Malaysian seafood curry, coconut & pineapple rice, prawn crackers	£16
Hake, mussels, prawns, potatoes, French beans, crab & saffron butter	£18
Rigatoni pasta with roasted vegetables & tomatoes	£11
Butternut squash, beetroot, apple, blue cheese, walnut salad	£11

Sides - £3 each

Crusty bread	Pepper sauce	root vegetables
Garlic green beans	Garlic Mushrooms	

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

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

Harlech - cream, bacon, leeks & cider £17

Green Thai Curry - with chili, lemongrass, coriander & coconut £17

Bloody Mary - with vodka & tomatoes £16

Penang- Malaysian inspired with fennel chili & coconut £17

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



Desserts

Home baked Belgian liege waffles 3 ways...

Belgian – vanilla ice cream & chocolate sauce	£5
Caramel – salted caramel ice cream, honeycomb & toffee sauce	£6
Cherry – cherry crumble ice cream, cherry compote & chocolate sauce	£6
Cartmel's sticky toffee pudding & Vanilla Ice Cream	£6
Egg nog crème brûlée	£5
Cheese board - 3 cheeses with biscuits & fresh fruit	£7
Chocolate truffles (per truffle)	£1
Cheshire Farm Premium Ice- Creams... (per scoop)	£2.50
Honeycomb - White Chocolate, Raspberry & Oreo - Salted caramel – Cherry Crumble – Banoffi – Rum & Raisin	

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

Fishy Kids

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

Veggie Kids

Pasta- with tomato and vegetables

Ice- creams

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

All served with marshmallows

Two Courses for £5.95

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