

Light Bites and Main Meals...

Dual pricing indicates either appetiser or main course

Freshly Prepared Soup of the Day served with crusty bread	£5.75	
A Cottons Classic ~ Tiger Prawn Tempura (5) £8.95 (10) £16.95 with a sweet chilli dipping sauce and lime		
Autumnal Salad of Fresh Beetroot (V) "Sheardley Fold" goats cheese and toasted hazelnuts	£6.25	£13.50
Sautéed Wild Mushrooms (V) on toasted brioche with rocket pesto	£6.25	
Lancashire Cheese Rarebit (V) With landcress - made with Thwaites 'Nuttly Black' dark ale	£5.95	
Caesar Salad cos & baby gems lettuce, croûtons, Parmesan cheese and a creamy dressing Served with or without fresh anchovies	£6.50	£12.50
Main course topped with Char-Grilled Chicken		£14.95
Mezze - a selection of... feta, olives, crudité's, garlic houmous, tzatziki, basil pesto and fresh crostini	£8.95	
"Fleetwood" Plaice Goujons with spicy tartare sauce, mushy peas, lemon & thin fries	£16.50	
Ham, Egg and Chips Cheshire ham, fried free-range eggs and hand cut chips	£13.50	
Pumpkin Raviolini (V) sautéed wild mushrooms, spinach, sage & Parmesan	£12.95	
with a Grilled Fillet of Sea Bass		£14.95
Char Grilled Aged 9oz Sirloin Steak & thick cut chips	£22.95	
Try Topped with roasted garlic, red onion & cherry tomatoes	£1.50 extra	
Slow Cooked Confit of Duck Cassoulet of braised butter beans, tomato, crème fraîche & chorizo	£15.50	
Open Faced Free-Range Omelette (V) sautéed mushrooms, Boccocini Mozzarella with roquette & pecorino cheese	£10.95	
Handmade Beefburger Gruyere cheese, crispy bacon, tomato salsa and thin fries	£15.50	

Side Orders... all at £2.95

Autumn Greens – broccoli, fine beans & cabbage
Rocket, Beetroot and Walnut Salad
Crispy Deep Fried Marrow - parsley, garlic & lemon
Sea-Salted Thick Cut Chips
Rosemary & Garlic Roasted Anya Potatoes
Mixed Leaf Salad , with aged balsamic & Parmesan

Daily Dinner Menu
Monday - Saturday
Served from 6 – 9.30 pm
~ 2 courses or 3 courses ~
Please ask for today's menu

Please ask to view our extensive wine list. Prices include VAT at current rate - service at your discretion. Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice from a member of the team.

Tapas ~ the spirit of sharing...

Pan a la Catalana v toasted bread with chopped garlic, tomato and coriander	regular £2.95	grande
Patatas Bravas v fried potatoes topped with a spicy tomato and chilli sauce	£3.25	£5.95
Calamares Andaluza rings of squid, deep-fried with a smoked garlic mayonnaise	£4.50	£7.45
Jamon Serrano and Queso Manchego cured Serrano ham and Manchego cheese served with olive oil and tomato	£4.95	£8.25
Ensalada de Tomate y Queso de Cabra v fresh tomato and goats cheese salad with vinaigrette	£4.25	£7.50
Ensalada de Pollo Aliñada con Lima y Limòn chicken marinated in lemon and lime, served on tossed green leaves with cucumber, onion and tomato	£4.50	£7.95
Tapas for One? Choose 4 of the regular tapas above and your choice of a glass of house wine or a pint of draught for only		£17.00

Desserts... all at £6.50

Warm Bramley Apple & Blackberry "Plate" Pie , with custard
Thwaites "Nuttly Black" Beer Ice Cream & caramelised nuts
Hot Rice Pudding with stewed Victoria Plums
Crème Brûlée with shortbread & blackberries
Beckleberrys Ice Cream – Blackcurrant Ripple, Chocolate & Hazelnut or Vanilla ~ £4.95

Cheese...

A taster slate of best quality cheeses served with Bath Olivers, Hovis, celery, date and apple chutney

Bally Oak Smoked, Lincoln Blue, Sheardley Fold Goats, True Grit – Extra Mature Cheddar

A plate of two cheese ~ £4.95 A plate of all four ~ £7.95

Coffee...

Americano - single shot of espresso topped up with hot water	£3.25
'Vista' Cafetière Filter Coffee	medium £4.95 large £7.95
'Piacetto' Coffee	£3.50
Cappuccino, Café Latte, Café Mocha	
'Piacetto' Espresso	single £3.25 double £4.10
'Tchibo' Hot Chocolate	£3.25
Try a shot of flavour with your coffee	65p

Tea...



Fancy a 'Brew'?

£3.25

English Breakfast – Indian Assam, Chinese Yunnan, Sri Lanka Ceylon

Easy Green – Chinese Yunnan Green Tea

Earl Grey – Sri Lanken Ceylon, Bergamot Oil, Calendula Petals

Moroccan Mint – Gunpowder Green Tea, Peppermint Leaves

Fruit Punch – Hibiscus, Rosehip, Strawberry, Orange, Lemongrass, Apple Peel

All hot beverages are served with shortbread