

**A La Carte Menu**  
**Friday & Saturday 18.45 – 21.00**

*To start*

**Wheel of Camembert to Share**  
baked in the oven until gooey, topped with chorizo chunks  
and served with garlic crostini fresh bread and sweet onion jam

£8.95

**Chef's Homemade Chicken Liver Pâté Pot**  
with chutney and toasted brioche

£5.50

**Chef's Soup of the Day with Fresh Bread & Butter**

£4.95

**Southport Shrimp, King Prawn & Lancashire Cheese Crumble**  
with black pepper puffs

£6.95

**Warm Chestnut & Blue Cheese Salad**  
beetroot purée & vegetable crisps

£5.95

**Mini Poacher's Pie**

**Minced Goose Breast, Sliced Pigeon Breast cooked in red wine, baby onions &  
thyme, topped with rosemary mashed potatoes & crispy pancetta**

£6.95

*Mains*

**Chargrilled Matured British Fillet Steak or Rump Steak**  
served with burst tomatoes, button mushrooms, Infusions hand cut chips and a  
choice of blue cheese or pepper sauce.

Rump £15.95 / Fillet £21.95

**Chunky Cod Loin Fish & Chips**

crispy Hop Vine beer battered cod loin cooked in beef dripping  
with Infusions hand-cut chips, minted stewed peas and chunky tartar

£13.95

**Pork Saltimbocca**

pork fillet, parma ham, sage & masala wine & rosemary potatoes

£15.95

**4 Bone Rack of Lamb**

fondant potato, roast parsnips, red wine & red berry juice

£16.95

**Roasted Sage & Onion Chicken Breast**

Creamy mash, crispy onion & pan gravy

£15.95

**Pan Fried Bass Fillets**

With a King Prawn Jambalaya and Buttered King Scallop

£16.50

**Chef's Vegetarian Dish of the Day**

£13.95

*All served with a selection of Local Farm Vegetables*