

## Starters

---

### Soup of the Day

Homemade soup of the day served with French bread

### King Scallops

Pan seared & served on a bruschette with a Lancashire cheese & pea puree, with a lemon butter sauce

**Chermoula Marinated King Prawn** Pan fried with cherry tomatoes & peppers finished in a Cayenne spiced tomato sauce, served with griddled haloumi & ciabatta crostini

### Chicken Livers

Brandy flamed caramelized chicken livers with chilli and onion served on a ciabatta croute

### Mussels Mariner

Fresh mussels cooked in the classic white wine cream sauce

### Jacks Sticky Ribs

With treacle baked black peas

### Thai Vegetable Noodles

In a light stock with fragrant lemon grass, ginger, coriander & chilli flavours

### Seafood Hash Brown

With a crab mayonnaise & pesto roasted cherry tomatoes

## Main Course

---

### Duck Breast

Cooked to your liking, served with Asian flavoured vegetable strips, pak-choi & a pink peppercorn sauce

### 750gm Chateaubriand (for 2 people)

Cut of beef fillet steak cooked to your liking served with a bouquetier of vegetables

### 10oz Char Grilled Rib-Eye Steak

With fat chips, breaded garlic field mushroom, slow roasted tomatoes & a pepper sauce

### Lobster Ravioli

With a light champagne, parsley cream sauce & a broccoli puree with langoustine garnish

### Pork Loin Roulade With A Rice & Spinach Centre

Served on creamed potatoes with a calvados red wine sauce

### Lamb & Sausage Casserole

Served with parsnip & cauliflower mash

### Oven Baked Salmon

On a fish broth with pak choi

### Vegetable & Pasta Frittata

With a chunky fresh tomato sauce & half breaded duck egg



£3.95

£8.95



£8.95

£6.75

£7.45

£6.95

£6.95



£6.95



£16.50

£49.50

£16.95

£15.75



£13.50

£12.75



£13.75

£12.25