

## APPETIZERS

### HOMEMADE WARM BREAD BASKET 6

selection of breads, balsamic vinegar, olive oil & butter

### MARINATED GREEK OLIVES & FETA 7

### BRITISH CHARCUTERIE BOARD 12 per person

selection of locally sourced cured meats, pickles, olives,  
handmade focaccia

## SANDWICHES

Served until 7pm

(All sandwiches served on a choice of malted or  
white bloomer with fries)

### EGG & CRESS MAYO / CHEESE & RED ONION 10

### TUNA MAYO / HAM & TOMATO 10

### CLUB SANDWICH 14

bacon, chicken, baby gem, tomato and mayonnaise

### HOT BEEF 16

caramelised onion on a rustic baguette and chunky chips

### ADD GRAVY POT 2

## BURGERS & PIZZAS

### FAIRWAY GRILL BURGER 17

6oz beef steak burger, extra mature cheddar,  
smokey BBQ mayonnaise, rocket, beef tomato, gherkin,  
served in a pretzel bun with a bowl of skin on fries

### THE VEGI ONE 15

spiced carrot and chickpea burger, red onion chutney & crispy onions,  
served in a pretzel bun with a bowl of skin on fries

### PEPPERONI PIZZA 17

pepperoni, jalapeno, tomato sauce, oregano,  
mozzarella & cheddar

### MARGHERITA PIZZA 16

mozzarella, cheddar & tomato sauce

## FROM *the* GRILL

10oz RIBEYE STEAK 42

8oz SIRLOIN STEAK 34

8oz RUMP STEAK 30

12oz PORK TOMMAHAWK 30

10oz GAMMON, EGG & PINEAPPLE 22

all served with confit tomato, flat mushroom, chunky chips

### SAUCES +5

peppercorn, red wine jus, blue cheese, cajun gravy

## STARTERS & SMALL PLATES

Choose any 3 small plates to share for 21

### CHEF'S HOMEMADE SOUP OF THE DAY 7

homemade warm focaccia, jersey butter

### NEW ZEALAND GREEN-LIPPED MUSSELS 10

glazed with garlic, herb & chilli butter

### CRISPY ONION & FENNEL SEED BHAJI 7

honey & chilli dressing, minted yogurt, micro herb salad

### PRAWN & SMOKED SALMON TIAN 10

dill crème fraiche, compressed cucumber & fennel salad, toasted focaccia

### CRAYFISH & LOBSTER MACARONI BAKE 11

rich white wine velouté, topped with a parmesan & toasted panko crust

### BLACKENED CHICKEN BON BONS 8

mango & chilli salsa, coriander oil, black garlic mayonnaise,  
coriander cress

### DIRTY BACON FRIES 7

cheese sauce, crispy bacon bites and baconnise

### BBQ CHICKEN WINGS 8

### NACHOS 7

corn tortillas, sour cream, guacamole, cheese, tomato salsa & jalapenos

## MAINS

### BEER BATTERED HADDOCK FILLET 18

chunky chips, mushy peas, tartar sauce,  
lemon wedge, curry sauce

### GOATS CHEESE & BEETROOT TORTELLINI 19

panfried in a walnut, sage & garlic butter, dressed with  
beetroot pearls, baby herbs, fresh chilli

### PAN-FRIED POTATO & SAGE GNOCCHI 18

pumpkin puree, wild mushroom cream, baby spinach  
& thyme roasted pumpkin

### CONFIT OF LANCASHIRE BELLY PORK 21

creamy mash potato, sauté kale, baby carrots,  
burnt apple puree, Bury black pudding beignet, & red wine jus

### PAN-FRIED LOCAL CATCH OF THE DAY 24

Pierre Jacques buttered new potatoes, sea herbs  
& baby vegetables, lemon caper & Morecambe shrimp butter sauce

### PAN-FRIED SUPREME OF CHICKEN 19

truffle and herb crushed new potatoes, spinach puree, tender stem  
broccoli, baby carrot, wild mushroom & red wine cream sauce

### TRADITIONAL SCOUSE 20

slow braised piece of lamb, beef & root vegetables bound in a  
rich meat gravy, pickled red cabbage & beetroot, crusty baguette

### CHICKEN CAESAR SALAD 16

grilled chicken breast, gem lettuce, garlic, croutons,  
anchovies, rocket and a caesar dressing

### SUPERFOOD SALAD 15

kale, spinach, quinoa, edamame beans, grated carrot,  
cherry tomatoes, kidney beans, blueberries, dried cranberries,  
lemon vinaigrette

### Add Chicken or Salmon 8

## SIDES

Chunky chips 6 / Cheesy chips 6 / Seasonal greens, garlic & chilli butter 6 / Plum tomato, rocket & red onion salad 5 / Buttery mash potato 5  
Skin on fries 5 / Buttered new potatoes 5 / Parmesan & truffle fries 8 / Beer battered onion rings 5 / Mixed Leaf Salad 5