

Dinner 6.00pm to 10.00pm

Appetisers

Breads with olive oil	£1.95
Devilled black peas	£1.50
Marinated Manzanilla and Aragon olives	£1.95
Gordal olives stuffed with orange & wild oregano	£1.95
Roasted nuts with paprika, rosemary & sea salt	£1.50

Starters

Soup of the day	£4.25
Morecambe Bay shrimps, potted brown trout, 12 hour cured mackerel and Port of Lancashire smoked salmon platter with mustard & dill dressing and homemade granary bread	£8.50
Caramelized wild mushroom & tarragon tart	£4.95
Pressed Chester ham hock with piccalilli	£5.95
Leagram's sheep's curd cheese with fig, roasted beetroot & rocket salad	£5.95
Parfait of Goosnargh chicken liver with artichoke & potato soup and toasted brioche	£7.50

Main courses

10 oz sirloin of Aberdeen Angus beef, served on the bone with béarnaise sauce, roasted tomato and Wirral landcress	£12.95
Grilled whole plaice with devilled shrimp butter	£11.95
Fish stew with roasted fennel and saffron	£11.50
Slow cooked Jimmy Butler free-range pork collar with Bury black pudding, quince and celeriac	£10.50
Shorrocks' tasty Lancashire baked macaroni with cauliflower & parsley crust	£8.95

For 2 people to share

Roast corn-fed Goosnargh chicken with sage & onion seasoning, bread sauce and roast gravy	£21.90
Rhug Estate salt marsh lamb hot pot with pickled red cabbage	£23.00
Roast wing of Boland beef with Yorkshire pudding and creamed horseradish	£25.90

Side orders at £1.95 each

Real chips cooked in dripping
Buttered Anna potatoes
Sautéed spinach and kale
Roasted root vegetables
Mixed leaf salad

Desserts

Sticky toffee pudding with hot toffee sauce and clotted cream	£4.00
Lemon posset with shortbread biscuits	£4.00
Poached plums and vanilla cream	£4.00
Chocolate fondant pudding	£4.25
Homemade ice cream	£3.50
Cheeses from the North West with pear cheese and ale chutney	£6.50

Please see the wine list for recommendations from Hamish Anderson, consultant sommelier to the Bluecoat. Hamish is wine writer for GQ, Decanter and the Weekend Telegraph, and is passionate about matching food with wine or beer.