

Lunch 11.30am to 3.00pm

Nibbles

Breads with olive oil	£1.75
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
Pressed Chester ham hock with piccalilli	£5.95
Potted brown trout with capers and sour cream	£6.25
Caramelized wild mushroom & tarragon tart	£4.95
Port of Lancaster beech & juniper smoked salmon with homemade granary bread	£6.95
Leagram's sheep's curd cheese with fig, roasted beetroot & rocket salad	£5.95

Main courses

Grilled whole plaice with devilled shrimp butter	£11.95
Rhug Estate salt marsh lamb hot pot with pickled cabbage	£10.95
Fish pie with Mrs Kirkham's Lancashire cheese	£9.95
Butternut squash & tamarind curry with saffron & black pepper rice	£7.95
10 oz sirloin of Aberdeen Angus beef, served on the bone with béarnaise sauce, roasted tomato and Wirral landcress	£12.95

Light lunch

Rhug Estate steak sandwich with roast tomato, cos lettuce and Blacksticks Blue dressing	£8.95
Morecambe Bay shrimp salad, potted brown trout, 12 hour cured mackerel and Port of Lancashire smoked salmon platter with mustard & dill dressing and homemade granary bread	£9.95
Butter-roasted flat mushrooms on toast with spinach and poached egg	£6.95
Panzanella salad with smoked anchovies and caper berries	£6.50

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	£3.95
Lemon posset with shortbread biscuits	£3.95
Praline & brown sugar Pavlova with poached plums and vanilla cream	£3.95
Chocolate tart	£4.50
Homemade ice cream	£3.50
Cheeses from the North West with pear cheese and ale chutney	£6.00

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.