

Dinner 6.00pm to 9.30pm

Nibbles

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

Starters

Soup of the day	£4.50
Roasted Barrow Farm carrot, beetroot, blood orange & chard salad with truffled honey dressing	£5.95
Whitehaven goats' cheese, balsamic wilted cherry tomatoes with chicory salad	£6.50
Potted shin of beef, pickled shallots & parsley salad	£6.95
Liverpool Bay cockles, smoked trout, 12 hour cured mackerel & Port of Lancaster smoked salmon platter with mustard & dill dressing and homemade granary bread	£8.95

Main courses

Baked aubergine with vine tomato, basil & Singletons cheddar cheese	£8.90
Penne pasta, purple sprouting broccoli, spinach & herb sauce	£8.95
Baked pollack fillet, lentil broth with tomato relish	£11.95
Smoked pork collar, black-pea casserole with apple sauce	£12.95
Mushroom & onion red wine braised Angus blade steak and buttered mash	£12.95
Pan-fried Goosnargh chicken with braised leek and cannellini beans	£12.95
Grilled fish of the day	Market price

For 2 people to share

Fish pie with Mrs Kirkham's Lancashire cheese	£9.95 each
Hesketh Bank lamb hot pot with pickled cabbage	£11.50 each
Seared Cumbrian Fell beef bavette, with Yorkshire pudding & horseradish	£12.95 each

Side orders at £2.25 each

Real chips cooked in dripping
Buttered Anya potatoes
Spinach & greens
Mixed leaf salad

Desserts

Locally sourced dairy homemade ice cream	£3.90
Lemon tart and crème fraîche	£3.95
Forced rhubarb tart	£3.95
Flourless chocolate cake with hot chocolate sauce	£3.95
Sticky toffee pudding with hot toffee sauce and clotted cream	£4.50
Cheeses from the North West with pear & 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.