

Lunch 11.30am to 3.00pm

Nibbles

Roasted nuts with paprika, rosemary & sea salt	£1.50
Artisan breads with olive oil	£1.75
Marinated Manzanilla and Aragon olives	£1.95
Gordal olives stuffed with orange & wild oregano	£1.95

Starters

Soup of the day	£4.15
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
Port of Lancaster beech & juniper smoked salmon with watercress & sour dough	£7.50

Main courses

Penne pasta, purple sprouting broccoli, spinach & herb sauce	£7.95
Baked aubergine with vine tomato, basil & Singletons cheddar cheese	£8.90
Fish pie with Mrs Kirkham's Lancashire cheese	£9.95
Hesketh Bank new season lamb hot pot with pickled cabbage	£10.95
Pan-fried Goosnargh chicken with braised leek & cannellini beans	£12.95
Braised Angus blade steak with red wine, mushrooms & onions with buttered mash	£12.95
Grilled fish of the day	Market price

Light lunch

Butter-roasted flat mushrooms on toast with spinach & free-range poached egg	£6.95
Lancashire Ploughman's platter:	£6.95 - Small £8.95 - Large

Cumbrian Fell beef bavette sandwich with roast tomato, cos lettuce & horseradish butter £8.95

Liverpool Bay cockles, smoked trout, 12 hour cured mackerel & Port of Lancaster smoked salmon platter & homemade granary bread £9.95

Salmon and smoked haddock fishcakes with pea puree and tartare sauce £9.95

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	£3.95
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.