



RESTAURANT
& BAR

STARTERS

French onion soup Gruyère cheese croute, sourdough bread. (v, vg, gfa)	£7.00	Bury black pudding Potato rosti, hens egg, crispy pancetta	£9.00
Ham hock croquette Celeriac remoulade	£8.50	Prosciutto, mozzarella cheese Honey figs, chestnut crumb, watercress and pomegranate (v, gfa)	£8.95
Cured salmon Horseradish cream, watercress, toasted sour dough (gfa)	£9.95	Chicken liver pate Encased in saffron butter, Red onion jam, toasted brioche bread (gfa)	£8.95

MAINS

Honey glazed duck breast Dauphinoise potato, crispy kale, orange and thyme jus. (gfa)	£23.95	8oz fillet steak (gfa)	£34.00
Cumbrian lamb neck ballotine Sticky red cabbage, charred leeks, sweet potato fondant, red wine jus (gf)	£26.95	10oz sirloin steak (gfa)	£28.50
		All dishes come with hand cut chips, roasted mushroom & Café de Paris butter	
		Add Sauces, Diane, peppercorn, blue cheese	£3.50
Pan seared chicken breast Black garlic puree, parmesan crushed new potato, tender stem broccoli, herb cream (gf)	£19.95		
Wild mushroom and truffle risotto Parmesan crust, toasted pine nuts, (v) (vg)	£15.00		

FISH

Pan fried hake Turnip fondant, buttered samphire & baby greens, citrus beurre Blanc sauce (gf)	£23.95	Fish and chips	£19.50
Pan seared salmon fillet Baby gem leaf, new potato, soft egg, green beans, house dressing (gf)	£21.95	Mushy peas, homemade tartare sauce.	
		Steak pudding	£18.50
		Hand cut chips, mushy peas, red wine jus	
		Garlic and chilli chicken schnitzel, vine tomato	£18.75
		Dressed salad, skinny fries	
		Treacle cured bacon chop	£19.95
		Hand cut chips, fried egg (gf)	
		Classic Caesar salad	£16.00
		Gem leaf, croute, anchovies, crispy bacon, Caesar dressing, parmesan (gfa)	
		<i>Add chicken</i>	£19.00
		<i>Add salmon</i>	£21.50

ON THE SIDE

Creamed mash potato • Truffle & parmesan fries	
Side salad • Honey roast carrots	
Buttered greens • Cauliflower cheese	
Sweet potato fries • Sea salt triple cooked chips	
All £4.95	

FROM THE GRILL

8oz fillet steak (gfa)	£34.00
10oz sirloin steak (gfa)	£28.50
All dishes come with hand cut chips, roasted mushroom & Café de Paris butter	
Add Sauces, Diane, peppercorn, blue cheese	£3.50
Pan seared chicken breast	
Wild mushroom and truffle risotto	

CLASSIC DISHES

Fish and chips	£19.50
Mushy peas, homemade tartare sauce.	
Steak pudding	£18.50
Hand cut chips, mushy peas, red wine jus	
Garlic and chilli chicken schnitzel, vine tomato	£18.75
Dressed salad, skinny fries	
Treacle cured bacon chop	£19.95
Hand cut chips, fried egg (gf)	
Classic Caesar salad	£16.00
Gem leaf, croute, anchovies, crispy bacon, Caesar dressing, parmesan (gfa)	
<i>Add chicken</i>	£19.00
<i>Add salmon</i>	£21.50
Wrightington burger of the week	£18.50
Brioche bun, gem leaf, red onion and tomato, gherkin ketchup, skinny fries (gfa)	
Butter curry	£17.50
Onion puree, Pak choi, braised rice, pickled veg homemade flatbread (v, vg, gfa)	
<i>Add chicken breast</i>	£20.50
<i>Add salmon fillet</i>	£21.50
<i>Add tofu</i>	£19.50
Trio of sausage	£17.95
Pork apple and black pudding, pork and leek, Cumberland, creamed mash, kale, red wine jus	

Please inform your server of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients & allergens in our dishes. All our food is prepared in a kitchen where allergens may be present.

gf - gluten free, gfa - gluten free available, v - vegetarian, ve - vegan



DESSERTS

Lemon posset	£6.95
Fresh berries, shortbread biscuit (gfa)	
Smores milk chocolate cheesecake	£8.95
Scorched marshmallow, honeycomb ice cream (v)	
Wrightington sticky toffee pudding	£8.95
Hot toffee sauce, vanilla bean ice cream (gfa)	
Chocolate and hazelnut pave	£8.50
Caramel ice cream, chocolate soil, hazelnut brittle	
Poached rhubarb and custard crumble tart	£8.50
Raspberry ripple ice cream	
Wrightington cheese selection	£9.95
Frozen grapes, fruit chutney, artisan biscuits (gfa)	
Chocolate brownie	£8.50
Vanilla Vegan Ice Cream (v, ve)	
Coconut rice pudding	£8.50
Dehydrated mango, toffee apple pearls (v, ve)	
Deluxe Dairy Ice Cream	£6.95
Ask your sever for today's selection of flavours (ve available)	

Please inform your server of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients & allergens in our dishes. All our food is prepared in a kitchen where allergens may be present.

v - vegetarian, ve - vegan, gf - gluten free, gfa - Gluten Free available.