



## Dairy free

---

The following a la carte dishes are either dairy free (df) or contain some elements that can be adapted on request to accommodate a dairy free diet. Please feel free to ask your table host for a more detailed description.

### Starters

---

<b>Soup(v)</b>	<b>£5.75</b>
Heritage tomato, basil emulsion	
<b>Coronation chicken</b>	<b>£7.95</b>
Reg Johnson's chicken, curried pea, mango, pickles	
<b>Prawn &amp; crab cocktail</b>	<b>£8.25</b>
Whitby crab, tomato jelly	
<b>Crispy duck pancakes</b>	<b>£7.75</b>
Smoked Goosnargh duck, pickled ginger	

### Mains

---

<b>Posh Fish and chips</b>	<b>£18.50</b>
Sea bass, cod cheek, chip shop "curry sauce"	
<b>Steak &amp; ale pie</b>	<b>£18.75</b>
Longhorn beef, Old Toms ale	
<b>Duck a la Orange</b>	<b>£18.50</b>
Reg Johnson's duck, orange croquette	
<b>Surf &amp; turf</b>	<b>£19.50</b>
Grange farm pork, scallops, tandoori spice	

### Grills

Dry aged 28 days Waterford House Farm beef. Served with red wine sauce on request (df)

<b>Butcher's steak (served medium rare)</b>	<b>£14.95</b>
<b>10oz rib-eye steak</b>	<b>£21.50</b>
<b>8oz sirloin steak</b>	<b>£20.50</b>

### Sides all at £3.25

Fries, chantenay carrots, orange & star anise, savoy cabbage &Cheshire bacon

### Desserts

---

<b>Sorbet</b>	<b>£5.50</b>
Selection of sorbets	