

BREAKFAST MENU

Available 9am - 11.30am

BREAKFAST

Vegetarian options available on request

SAVANNAH'S BREAKFAST - 15

Lancashire sausage swirl, dry cured bacon, potato rosti, bury black pudding, wild mushrooms, beef tomato, baked beans, eggs your way, warm toast

(Vegetarian option available)

BREAKFAST SANDWICH - 9

Sausage or bacon, fried egg, red Leicester, chilli jam, scotch roll

HAM HOCK ROSTI (GF)-14

Potato rosti, poached eggs, hollandaise, pickled mustard seeds

SCRAMBLED EGGS (V/GFO) - 10

Soft scrambled eggs, crème fraîche, served on soft crumpets

+ Fleetwood smoked salmon & caviar - £4

DRESSED AVOCADO ON TOAST (V/GFO) - 10

Feta, cherry tomatoes, chilli, poached eggs, lime & tequila dressing

+ Chorizo - £3

WILD MUSHROOM TOAST (V/GFO) - 11

Poached eggs, pecorino, garlic & tarragon butter

SCOTCH PANCAKES (V) - 10

Caramelised banana, honey butter

+ Streaky bacon - 2

BRIOCHE FRENCH TOAST (V) - 10

Raspberries, candied pistachios, white chocolate mousse

CINNAMON & NUT GRANOLA (V/GF) - 8

Fresh daily fruits, maple syrup, low-fat yogurt

PASTRIES

Please see counter or ask your server for our fresh pastries of the day

CAFFÈ

All options also available in decaf

COFFEE

Latte - 4.10

Cappuccino - 4.10

Mochaccino - 4.10

Flat White - 3.80

Americano - 3.50

Single Espresso - 2.60

Double Espresso - 3.60

HOT CHOCOLATE

Hot Chocolate - 4.60

Luxury Hot Chocolate - 5.60

TEA (Twinings)

English Breakfast - 3.10

Earl Grey Tea - 3.10

Green Tea - 3.25

Strawberry &

Raspberry Tea - 3.25

Peppermint Tea - 3.25

Lemon & Ginger - 3.25

ICED COFFEE - 4.25

ORANGE JUICE - 3.75

APPLE JUICE - 3.75

COKE - 3.60

DIET COKE - 3.40

LEMONADE - 3.40

FANTA - 3.60

APPLETISER - 3.80

SAN PELLEGRINO - 3.90

Orange / Lemon

FENTIMANS DANDELION

& BURDOCK - 4

SMOOTHIES - 6.95

Berry Burst

Tropical Sunshine

Green Island

WATER

Still: sml - £2.5. Lrg - £4.5

Sparkling: sml - £2.5. Lrg - £4.5

Please inform us of any allergies or dietary requirements before ordering. While we take every care to prevent cross-contamination, we cannot guarantee an allergen-free environment. A discretionary 10% service charge will be added to your bill. If you would prefer this to be removed, just let us know - no problem at all.

SUNDAY MENU

Available 12pm - 7pm

NIBBLES

GORDAL OLIVES (V/GF) - 6

Sun-dried tomatoes, pecorino

STICKY SPICED CASHEW NUTS (V/GF) - 6

MIXED BREADS (V) - 8

Three dips of the day

STARTERS

CURED SALMON (GFO) - 12

Beetroot dressing, horseradish cream & caviar on brioche

CHICKEN LIVER PATE (GFO) - 9

Maple-roasted fig & toast

SALT + PEPPER SQUID (GF) - 11

Spring onion, chilli & a homemade aioli.

SAN MARZANO TOMATO AND COURGETTE

CARPACCIO (V/GF) - 9

Goats cheese curd & pomegranate molasses.

BURRATA (V/GF) - 11

Grilled peach, fresh mint, olive oil & cucumber.

SIDES

MIXED LEAF SALAD (GF / V) - 5

Aged balsamic, olive oil, pecorino

SKIN-ON FRIES (GF / V) - 5

TRUFFLE & PECORINO FRIES (GF / V) - 7

ASPARAGUS & GREEN BEANS (GF / V) - 8

Almonds, honey butter

POTATO ROSTI (GF) - 8

Caviar, crème fraîche

HALF NATIVE LOBSTER (GF) - 16

Garlic & tarragon butter

MAINS

MOULES MARINIERE (GFO) - 18

A white wine, mixed herb, cream & chilli sauce. Served with focaccia and fries.

MUSHROOM ORZO (V) - 13

Black garlic, truffle oil, pecorino & toasted pine nuts

100Z RIBEYE STEAK (GFO) - 34

Cauliflower cheese, creamed spinach stuffed portobello mushroom & fries. Choice of the sauce: Red wine, peppercorn, roquefort.

LOBSTER THERMIDOR (GF) - 27

Bisque, fries & a mixed-leaf salad.

LOCAL SEARED SEABASS (GF) - 26

Served on a warm salad of samphire, chorizo & new potatoes with a pesto dressing.

MOZZARELLA & SUNDRIED TOMATO RAVIOLI (VO) - 22

Wild Mushrooms, spinach, garlic & white wine sauce, topped with roasted scallops & parmesan shavings.

Without Scallops: 16

CORN-FED CHICKEN SUPREME (GF) - 24

Hispi cabbage, bacon, black truffle & cauliflower puree, potato rosti & chicken jus.

PORK TENDERLOIN (GF) - 22

Garlic & honey glaze, crushed potatoes, cauliflower & chantenay carrots.

SALADS

SUMMER SALAD (GF / V) - 12

Mixed leaves, mango, asparagus, sun-dried tomatoes

+ Roasted goats cheese (V) - 4

+ Cured salmon - 6

+ Lemon & thyme chicken - 6

+ Lobster & crab - 8

COD BLT (GF) - 15

Flaked cod loin, streaky bacon, baby gem, sun-dried tomatoes, soft boiled egg, BLT sauce

OYSTERS & PLATTERS

FRESH OYSTERS (GF) - Three - 9 | Six - 17 | Twelve - 32

Fresh oysters with shallot vinegar & tabasco

SEAFOOD PLATTER (GFO) - 85 - Lobster, crab, caviar, salmon, oysters, Lytham potted shrimp, crevettes, dips & warm breads