

(sample menu)

WHILE YOU WAIT

Olives v £3.25

Ilkley bloomer bread with balsamic and oil v £2.95

Mixed cheese straws with tomato relish v £2.95

Haddock goujons with tartare sauce £3.75

Little sausage rolls with brown sauce £3.95

STARTERS AND LIGHTER DISHES

Seasonal soup with Ilkley bloomer and butter v £5.25

Deep fried brie with smoked chilli jam v £4.95

Baby back ribs with orange, rosemary and chilli £7.95

Devilled crab, salmon and shrimp pate with sea salt croutes £6.95

Potted rabbit with cider and apricot, toasted bloomer £6.50

Twice baked wild mushroom soufflé with celeriac puree v £5.95

Tandoori soft shell crab, mango and mint ketchup, toasted flat bread, pickled onion £8.50

Trio of beetroot with Yellisons goat's cheese, black olive and basil v £5.25

GIN and dill cured salmon with kohlrabi and apple slaw, sour cream £7.95

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Grilled haddock with Lancashire cheese crumb and creamed spinach £9.50

Goosnargh chicken club sandwich, on toasted bloomer with fries £8.95

Steak and melting cheese sandwich, sweet peppers, caramelised onions and fries £9.50

Steamed Shetland mussels with pancetta, leeks, cider and fries £10.95

FLEECE PLOUGHMAN'S £13.95

Lishman's pork pie and scotch egg, ale braised ham hock, Harrogate blue, smoked Ribblesdale, marinated celery, warm bloomer and homemade piccalilli

TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

Squid

Sardines

Lobster

Monkfish

Lemon Sole

Turbot

PIES

Goosnargh chicken, ham hock and leeks with puff pastry top, green beans and hand cut chips £13.95

Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £13.25

Lancashire cheese and onion with mashed potato and seasonal greens v £12.50

Pepper steak suet pudding, honey glazed Chantenay carrots, hand cut ships and red wine gravy £12.95

MAINS

Haddock and hand cut chips with mushy peas and tartare sauce £12.95

Roasted vegetable and chick pea tagine, Israeli cous cous, lemon yoghurt and coriander v £10.95

Goan king prawn curry with coconut rice and grilled flat bread £17.50

Goosnargh chicken, Persian spiced with jewelled rice, rose harissa and yoghurt dressing £14.95

Baked gnocchi with wild mushrooms, Harrogate blue, walnuts and tempura enokis v £10.50

8oz beef burger, toasted sesame bun, fries and onion rings, with or without cheese £13.50

Smoked haddock with bubble and squeak, poached egg and grain mustard sauce £15.50

Calves liver with crispy shallots, pancetta mashed potato, and caramelised onion gravy £17.95

Pheasant breast with fondant potato, squash, pickled blackberries, smoked pine nut dressing £16.95

Lishman's of Ilkley sausage and mash with caramelised onion gravy £11.95

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes
and proper chips

10oz Rump £17.95 12oz Rib-eye £23.50 8oz Fillet £24.95

Sauces - Pepper corn £1.95, Blue cheese £1.95

Extras - Onion rings £1.95, Garlic and chilli prawns £4.95

SIDES

£3.50

Sea salt fries Hand cut chips Seasonal vegetables Green salad

DESSERTS

Syrup sponge with proper custard £5.50

Vegan almond panna cotta with blackberries, apple and cinnamon granola £6.50

Banana and ginger sponge cake with salted caramel ice cream and banana crisps £6.50

Apple, plum and cinnamon crumble with proper custard £5.25

Dark chocolate fondant with honey comb and salt caramel ice cream £6.50

Ice cream selection, with chocolate cannelloni and raspberry sauce £5.25

Three or five cheese selection, with chutney, grapes and crackers £6.95 or £8.95

Chocolate and caramel truffles £3.50