



It is a legal requirement for everyone to check in with the NHS COVID-19 app or provide your name and contact details.

Brunch Menu
Morning, Noon.
Served till 2pm.

Brunch till 2pm

(gluten free bread available, please ask)

Plated Breakfast DF VG GF £5
sweet & sour tomatoes, chestnut mushrooms, baked beans, GF hash brown & toasted sourdough
ADD: Avocado £2 / Bacon £2 / Sausage £2 /
Two fried eggs £1 / Bury black pudding £1

Huevos Rancheros GF* V £6
two eggs poached in Rancheros sauce, toasted sourdough, sweet & sour tomatoes
ADD: Avocado £2 / Chorizo £2

Scrambled Eggs on Toasted Sourdough GF* V £5
ADD: Smoked Salmon £3 / Bacon £2 /
Chestnut mushrooms £2 / Sweet & sour tomatoes £2

Poached Eggs with Spinach & Hash Brown GF DF V £6
ADD: Chestnut mushrooms £2 / Bacon £2 /
Sweet & sour tomatoes £2 / Avocado £2

Fried Eggs & Chips GF DF V £5
ADD: Chestnut mushrooms £2 / York ham £2 /
Sweet & sour tomatoes £2

Breakfast Roll £4
Barbakan roll with Frost's smoked bacon / sausage
ADD: Fried egg £1

Smashed Avo on Sourdough GF* VG £5
Smashed avocado, sweet & sour tomatoes, sourdough
ADD: Bacon £2 / Poached Eggs £2 / Smoked Salmon £3

Sourdough Toast GF* V £3
with Black cherry jam / Marmalade / Honey

Multi-seed & Nut Granola £4
with oat milk & berries VG GF
with natural yoghurt, honey & berries V GF £4

Sandwiches available for takeaway
Served toasted with coleslaw.
(gluten free bread available, please ask)

Ham & Lancashire Cheese GF* £7
on toasted sourdough with piccalilli

Garstang Blue GF* V £7
on toasted sourdough
with spiced tomato chutney, celeriac remoulade

Falafel Wrap GF* VG £7
in a flatbread with hummus, buckwheat &
aubergine chutney

Drinks

For our full drinks selection, see the bar menu..

Virgin Mary Ask about allergens £4.50
House recipe, pickles, olives

Bloody Mary Ask about allergens £8.50
House recipe, vodka or gin

Mimosa £5
orange juice & Prosecco

Ballerini £8.50
raspberries, vanilla, Chambord & fizz

Espresso Martini £8
Stolichnaya vodka, Kahlua, vanilla -£8

Green Smoothie £5
Kiwi, apple, spinach & avocado

Berry Smoothie £5
Bluebs, strawbs, rasps, apple

Fresh Juice £2
Orange, apple, pineapple, cranberry

Booch & Brew Kombucha £4.50
Ginger & Blueberry
Apple & Elderflower

Small Plates

Ham, Cheese & Leek Croquettes GF £7
celeriac remoulade, piccalilli

Broad Bean Falafel GF VG £7
aubergine chutney, sweet & sour tomatoes

Smoked Mackerel & Horseradish PateGF* £7
sourdough, pickled shallots

Curried Cauliflower Fritters GF VG £6
curry mayo

Halloumi Fries GF £6
pomegranate molasses, tahini & lemon dressing

Salt & Pepper Fries GF VG £3
skin-on with Chinese-inspired seasoning

Snacks

Mixed Olives GF VG £3

Marinated Artichokes GF VG £4

Padron peppers GF VG £3

Dukka-Spiced Hummus GF VG £4
Flatbread / GF Corn chips

Sourdough & Rye Bread GF* £3
with Rapeseed oil VG
with Salted butter V

Boards

Cheese Board GF* V £15
Three cheeses selected by The Crafty Cheese Man,
Rye toasts, piccalilli, spiced tomato chutney, apple

Charcuterie Board GF* £16
Salami, Prosciutto & Chorizo,
Rye toasts, celeriac remoulade, olives & pickled shallots

Mezze Platter GF* VG £15
Broad bean falafel, hummus, buckwheat, artichokes,
aubergine chutney, olives, flatbread & padron peppers

Cheese Nachos GF V £9
Artichoke, chilli, spinach, rancheros sauce,
jalapenos & parmesan

Mains

Chicken in a Basket GF £12
corn-crumbed chicken pieces, crispy chicken
skin-salted fries, coleslaw

Buckwheat Tabbouleh Salad GF VG £8
spinach & green herbs, pomegranate molasses,
sweet & sour tomatoes, tahini & lemon dressing
ADD: Avocado £2 / Chorizo £2 / Halloumi £2

Tarka Dhal PieVG £8
curried cauliflower, sweet & sour tomatoes, piccalilli

For After

Chocolate Fudge Brownie GF V £6
berries, ice cream

Affogato GF V £6
vanilla ice cream, espresso, Frangellico/Amaretto

Espresso Martini £8
Stolichnaya vodka, Kahlua, vanilla