

Salads



Aromatic Lamb and Halloumi

8
€



Superfood Salmon

7
€



Warm Goats' Cheese

7
€



Chicken, Avocado Butternut Squash

7
€

Desserts



Waffles



Ice Cream Sundae

7
€



Chocolate Brownie Bites

4
€



Amaretto

5
€



Albert's Dessert Flight



Mulled Orange Posset



Pannetone Bread and Butter Pudding



Chocolate Soup and Honeyed Pecans



Chocolate Volcano

7
€



Lemon and Almond Cheesecake

7
€



Williams Pear Sorbet

7
€



Sticky Toffee Pudding

9
7
€



Warm Mini Eccles Cakes

7
€



Cheese Board

10
€



Eton Mess

8
7
€



Neopolitan Mousse

7
€



Albert's Cheese Board

10
€

Appetizers



Garlic Bread

9

Pizza



Artichoke, Wild Mushroom and Rosemary

11
€



Blue Cheese and Parma Ham

11
€



Spicy Sausage

13
€



Pulled Chilli Chicken

13
€

Mains



Honey Spiced Glazed Ham

17
€



Roasted Rump of Lamb

20
€



Pulled Chicken Risotto

7
€



Albert's Fish and Chips

16
€



Asparagus Wild Mushroom Conchiglioni

7
€



Lancashire Cheese Onion Pie

15
€



Monkfish and Scallop Curry

18
€



Today's Fish



Garstang Cheese and Leek Bread and Butter Pudding



Asparagus and Wild Mushroom Conchiglioni

7
€



Roast Rump of Beef



Lancashire Cheese and Onion Pie

Primi



Rabbit Gnocchi

7
€

Burgers



Classic Burger

8
10
€



Mushroom Blue Cheese Burger

11
€



Proper Cheese Burger

11
€



Halloumi Roasted Vegetable Burger

10
€

Side dishes



Sauteed Potatoes

2
€

Extras



Cheshire Pork Sausage

2
€



Morphets Farm Black Pudding

2
€



Fried, Poached or Scrambled Free Range Egg

2
€

Snacks



Fried Mushrooms

2
€

Eggy things



Eggs Florentine

8
€

Fish dishes



Fish Chips

Seafood



Pan-fried Sea Bass

20
€

SIDES



Dauphinoise Potatoes

4
€



Spring Onion Mash

4
€



Herb Buttered New Potatoes

4
€



Steamed Tenderstem Broccoli

4
€



Rosemary Roast Potatoes



Cauliflower Cheese

Pork



Braised Ham Hock

2
€

Beef



Crispy Szechuan Beef

8
€

Grill



7 Oz Fillet Steak

27
€

Starters & Salads



Superfood Salad

4
€

Side Orders



Home-Made Chunky Chips

4
€



Rocket and Parmesan Salad

4
€



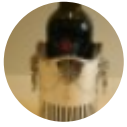
Homemade Chunky Chips

Breakfast



Avocado On Toast

8
€



Full English

11
€

Fish



Smoked Salmon

2
2
€

Steaks



10 Oz Rib-Eye Steak

24
€



Steak frites

9



16oz Chateaubriand

Starters



Tomato Basil Bruschetta

5
€



Today's Soup

5
€



Twice Baked Souffle

7
€



Peanut and Sesame Duck Satay

8
€



Seared King Scallops

11
€



Pan-Fried King Prawns

9
€



Asparagus and Baked Egg

7
€



Crispy Buttermilk Halloumi

6
€



Chicken, Avocado Butternut Squash Salad



Dorset Crab Linguine



Roasted Duck and Tabbouleh Salad



Mini Bangers and Mash



Superfood Salmon Salad

Cocktails



Salted Caramel Martini

9
€

Spirits



Brandy

5
€



Frangelico

4
€



Remy Martin VSOP

6
€

Side Dishes



Sweet Potato Fries

9
4
€

Pizzas



Stone Baked Pizza



Mozzarella and Tomato Pizza



Ham and Mushroom Pizza

Focaccia



Buffalo Mozzarella and Tomato

10
€

Breakfast Bites



Fresh Fruit

8
2
€

White wine



Viura, Castillo de Piedra, Spain

5
€

Häagen-Dazs Eiscreme



Baileys

5
€

American Food



Eggs Benedict

9
8
€

Whisky



Glenfiddich

5
€

Herzhafte Snacks und Wraps



Baked Beans

8
2
€

Süßigkeiten, Nachos, Chips & Co



After Eight

5
€

Regular Crust - Mittel



The Works

2
4
€

Brandy



Hennessy Paradis

43
€

Brunch



Steak and Eggs

9
€

Contorni



Sauteed Asparagus

Hot drinks



Tea

3
€



Baileys Latte

6
€

Italian



Tomato and Basil Bruschetta

Puddings



Salted Caramel Brownie Bites

Light Bites



Prawn Summer Rolls

8
€

Coffee



Espresso Martini

9 €



Filter

3 €



Espresso

10
3 €



Cappuccino

9
3 €



Flat White

9
3 €

Family Combos



Whole Roast Chicken

Hot Chocolate



Vanilla Iced Chocolate

4
€

Entrees



Poached Salmon

Hot starters



Pan Fried King Prawns

9
€

Red Wine



Rioja, Finca de Oro, Spain

6
€

Featured Items



Coconut Yoghurt and Granola

5
€



Albert's Waffles

6
€



Truffle Mushroom Baked Eggs

7
€



Baked Smoked Haddock Pot

7
€



Bacon Waffles

9
€



Albert's Ultimate Breakfast Buttie

9
€



Chorizo Hash Scrambler

9
€

Sparkling & Champagne



Louis Dornier et Fils Brut, Champagne

Champagne & Sparkling



Veuve Clicquot Yellow Label, Champagne

80
€

Bourbon



Woodford Reserve

5
€

Featured Drinks



Janneau Armagnac

6
€

Dessert Wine



Domaine de Grange Neuve, Monbazillac

1st Course



Roast Butternut Squash

4
€

3rd Course



SADDLE OF RABBIT

19
€

Liqueurs



Tia Maria

5
€



Strega

6
€

CORDIALS



Patrón XO Café

5
€

Appetisers



Freshly Baked Sourdough Bread

4
€



Marinated Boscaiola Olives

4
€

Brandy & Cognac



Hennessy XO

18
€

Rotisserie



Roasted Gressingham Duck Breast

19
€

Biryani Dishes



Malayan Chicken

15
€

Children



Little Full English

Pasta and Risotto



Butternut Squash Risotto

Bubble



Dom Perignon, Champagne

229
€

Course #2



Roast Norfolk Turkey

Scotch



Glenlivet

6
€



Talisker

7
€



Ardbeg

7
€

Latte



Chocolate Orange Latte

6
€

Coffee*



Cafe Latte



Vanilla Latte

5
€

Booze



Jameson Whiskey

5
€

Afters



Fresh Fruit Jumble

Little Ones



Tomato and Parmesan Pappardelle

Mains & Grill



Pan-Fried Salmon

WHISK(E)Y



Laphroaig

7
€

Champagne and Sparkling Wine



Louis Dornier et Fils Brut Rose, Champagne

60
€

Hot Stuff



Veggie Breakfast

10
€

Brandy / Cognac



Hennessy Fine de Cognac

7
€

Smooth & Fruity



Merlot, Les Oliviers, France

6
€



Pinot Noir Gran Reserva, Novas, Chile

29
€



Rioja Gran Reserva, Ontañón, [2005] Spain

49
€

Bourbon & Rye



Buffalo Trace

5
€

Liquid Desserts



Peanut Butter Flip

9
€

Winter Drinks



Rubis Chocolate Wine

Seafood And Steaks



8 OZ Sirloin Steak

22
€

Albert's Starter Platter



Parma Ham Wrapped Asparagus



Yellison Farm Goats' Cheese Fritter



Lime Cured Tuna

Dry & Crisp



Sauvignon Blanc, Cape Heights, South Africa

5
€



Garganega Pinot Grigio, Vinazza, Italy

5
€



Gavi 'La Luciana ', Piemonte, Italy

26
€



Sauvignon Blanc, the Cloud Factory, Marlborough, New Zealand

7
€



Pecorino, Caparrone, Italy*

30
€



Chablis, Domaine de La Motte, France

35
€



Sancerre, Domaine Michel Girard, France

45
€



Viura, Castillo De Piedra (Spain)

5
€



Sauvignon Blanc, Cape Heights (South Africa)

5
€



Garganega Pinot Grigio, Vinazza (Italy)

5
€



Gavi 'La Luciana ', Piemonte (Italy)

25
€



Sauvignon Blanc, the Cloud Factory Marlborough (New Zealand)

7
€



Riesling, Rag and Bone (Australia)

32
€



Chablis, La Lotte (France)

35
€



Sancerre, Silex (France)

45
€

Fruity & Aromatic



Vermentino Colombard, Les Vignerons, France

6
€



Picpoul de Pinet, Duc de Morny, France

26
€



Alvarinho, Vila Nova, Portugal*

29
€



Viognier, Cline Cellars, USA

33
€



Vermentino Colombard, Les Vignerons (France)

6
€



Picpoul De Pinet, Duc De Morny (France)

29
€



'Suck-It-And-See ' Frizz Ante (Australia)

29
€



Albariño, El Jardin De Lucia (Spain)

41
€

Rich & Creamy



Chenin Blanc, Andersbrook, South Africa

21
€



Unoaked Chardonnay, Listening Station, Australia

7
€



Signos de Origen, Emiliana, Chile*

34
€



Oaked Chardonnay, Byron Winery, USA

45
€



Chenin Blanc, Andersbrook (South Africa)

21
€



Unoaked Chardonnay, Veranza (Spain)

7
€



Sauvignon Chenin, Circle of Life (South Africa)

38
€



Oaked Chardonnay, Byron Winery (U.S.A.)

45
€

Soft & Juicy



Altoritas, Chile

5
€



Cabernet Sauvignon, Casa Vista Chile

6
€



The Mixed Thing, Magpie Estate Australia*

30
€



Valpolicella Classico Ripasso, Capitel della Crosara, Italy

34
€



Altoritas (Chile)

5
€



'Cabaret Frank ', Old Vine (U.S.A)

26
€



Valpolicella Classico Ripasso, Capitel Della Crosara (Italy)

33
€



Cabernet Sauvignon, Casa Vista, Chile

6
€



The Mixed Thing, Magpie Estate, Australia*

30
€

Chunky & Intense



Shiraz, Soldier's Block, Australia

6
€



Barbera d'Asti Superiore, Crocera, Italy*

7
€



Ribera del Duero Crianza, Pinna Fidelis, Spain

39
€



Malbec, Don Nicanor, Argentina

39
€



Chateau Musar [2006] Lebanon

63
€



Amarone della Valpolicella, Prá [2011] Italy

79
€



Shiraz, Soldier's Block (Australia)

6
€



Monastrell 4 Meses, Bodegas Juan Gil (Spain)

27
€



Malbec, Nieto, (Argentina)

7
€



Ribera Del Duero Crianza, Pinna Fidelis (Spain)

37
€



Amarone Della Valpolicella Classic, Lo Storico – Bolla (Italy)

51
€

Pink & Delicious



White Zinfandel, Jack Gina, USA

6
€



Pinot Grigio Rosé, Mirabello, Italy

6
€



Mourvèdre Rosé, Cape Coral, South Africa*

29
€



Rimauresq Cru Classé Rosé, Côtes de Provence, France

32
€



White Zinfandel, Whispering Hills (U.S.A)

5
€



Pinot Grigio Rosé, Mirabello (Italy)

5
€



Rimauresq Cru Classé Rosé, Côtes De Provence (France)

29
€



Rimauresq Cru Classé Rosé, Côtes de Provence, France*

32
€

Modern and Vibrant



Prosecco, Vignana, Italy



Prosecco, Domenico de Bertiol, Italy

39
€

Classic & Sophisticated



Laurent Perrier Cuvée Rosé Brut, Champagne

109
€



Louis Dornier Et Fils Brut, Champagne (France)

9 €



Louis Dornier Et Fils Brut Rosé, Champagne (France)

56
€

For When You Can't Manage a Full Dessert



Chocolate Dipping Fruits

Liqueurs We Love



Tosolini Grappa en Frassino Barrique

6
€

Twelve Year



The Singleton

6
€

Whisky We Love



Nikka, From the Barrel, Japan, 51.4

7
€



The Peat Monster, Compass Box

6
€



Hedonism, Compass Box

8
€

Red Wine? - Soft & Juicy



Cabernet Sauvignon, Sierra Grande (Chile)

6
€

Red Wine? - Smooth & Mellow



Merlot, Les Oliviers (France)

6
€



Rioja Reserva, Navajas (Spain)

34
€

Champagne & Sparkling Wine? - Classic & Sophisticated



Veuve Clicquot Yellow Label, Champagne (France)

40
€



Laurent Perrier Cuvée Rosé Brut, Champagne (France)

103
€



Dom Pérignon, Champagne (France)

223
€

Bigger Ones?



Little Roast Ham



Little Beef Dinner

Classic Collection



Hoisin Duck

13
€

Greens & Salads



French beans

3
4
€

Desserts *



Desserts

Desayunos Breakfast



Bacon and Eggs

7
€

Nathan's Chicken Classics Menu.



Chargrilled Chicken

16
€

The Classic English Breakfast



Grilled back bacon

2
€

Spirits (35ml.)



Glenmorangie

5
€

Smooth & Mellow



Cabernet Franc Malbec, Amauta, Argentina

38
€



Rioja Gran Reserva, Ontañón [2005] Spain

49
€



Rioja, Finca De Oro (Spain)

6
€



Pinot Noir Gran Reserva, Novas (Chile)

29
€



'Passion Has Red Lips ', Some Young Punks (Australia)

31
€

Modern & Vibrant



Crémant de Limoux Rosé, Laurens No. 7, France*

42
€



Prosecco Prosecco, Vignana (Italy)

5
€



Organic Brut Sparkling, Emiliana (Chile)

33
€



Prosecco Di Valdobbiadene Spumante, Domenico De Bertiol (Italy)

37
€

The English Breakfast



Smoked Salmon and Scrambled Eggs

9
€

Aperitifs Digestifs & Cordials



Benedictine D.O.M

4
€

Mr Eion Artisan Roasted Coffee



Double espresso

3
€

Breakfast Menu - Breakfast 'T' Cake



Scrambled Egg on Toast

First Tastes Appetizers



Baked Portobello Mushroom

Step 1 - Select Your Toppings



Plum Tomato

2
€

Vegetable Stir-Fry with Meat



Pan Fried Spinach

2
€

Uncategorized



Ruby Port, Krohn



Senador Tawny Port, Krohn

4
€



Krohn Colheita 2002

6
€



Macallan

6
€



Lagavulin

7
€