



Small Plates

Chilli Panko King Prawns with Soy and Garlic Mayo - £9

Pork Belly and Apple Croquette with Blue Cheese Dripping Sauce – £9

Baked Camembert with Honey, Garlic and Rosemary, Onion Chutney and Warm Ciabatta (V)-
£9.50

Chicken Liver Parfait with Port Jelly and Toasted Bread - £9

Vegetable Pakora with Mango Salsa, Coriander and Sriracha Aioli (V, VE, DF) - £8.50

Chefs Soup of The Day served with a Warm Granary Bread Roll and Butter (V, VE, DF) - £8

Large Plates

Pan Fried Seabass with Steamed Greens, Sauteed Potatoes and White Wine and Chive
Cream Sauce (GF) - £22

Creamy Tuscan Chicken with Tomatoes, Garlic, Parmesan and Spinach served with Creamed
Potatoes (GF) - £17

Slow Braised Lamb Henry with Minted Crushed Potatoes, Steamed Kale and Roasted Carrots
in a Redcurrant Jus (GF, DF) - £25

Vegetarian Linguini Bolognese with Plant Based Mince, Garlic and Fresh Herbs, topped with
Shaved Vegetarian Parmesan Cheese and Rocket Leaves (V) - £16

Crispy Pork Belly with Braised Red Cabbage, Honey Roasted Root Vegetables and Potatoes in
an Apple Cider Jus (GF, DF) - £18

Thai Green Curry with Sticky Jasmine Rice, Green Vegetables and Papadums (VE, V, DF) -
£15.50

Add Chicken £17 / King Prawns £18

8oz Sirloin Steak, cooked to your liking, served with Triple Cooked Chips, Mushrooms and Roasted Tomato (GF, DF) - £25

Fitzy's Classics

Rag Pudding – A traditional hearty Lancashire dish with Slow Cooked Minced Beef and Onions wrapped and steamed in Soft Suet Pastry, served with Rich Beef Gravy and Market Vegetables – £18

6 Hour Braised Blade of Beef with Creamed Potatoes, Root Vegetables and Red Wine Gravy (GF, DF) - £19

Cheese and Onion Pie with Triple Cooked Chips and Mushy Peas (V) - £17.50

Beer Battered Haddock with Triple Cooked Chips, Mushy Peas, Tartar Sauce and Lemon (DF) - £18

Sides

Onion Rings - £5

Chunky Cut Chips - £5

Skinny Fries - £5

House Salad with Honey Mustard Dressing

Small £5 / Large £9.50

Steamed Greens - £5

Honey Roasted Root Vegetables - £5

Garlic Bread £4 / With Cheese £6.50

Sauces - £4.50

Peppercorn (V)

Traditional Gravy (DF,GF)

Desserts

Belgian Sweet Waffle (V) - £8.50

Topped with honeycomb ice cream and toffee sauce

Sticky Toffee Pudding (V) - £8.50

With vanilla ice cream and butterscotch sauce

Double Chocolate Brownie (V) - £8.50

With chocolate ice cream and chocolate sauce

Selection of Real Dairy Ice Creams (V,GF) - £8.50

Fruit Sorbet Selection (V,VE,GF,DF) - £8