

## Little plates and pub snacks

▼ Sicilian green olives with lemon and chilli	£3.25
▼ Grilled pitta with houmous, roast chilli sauce and mint yoghurt	£4.25
Our pickled cockles in spiced vinegar	£1.75
Haddock goujons with tartare sauce	£4.50
Game pasties with Fenwick brown sauce	£4.95
▼ Good old deep fried brie with smoked chilli jam	£4.95
▼ Pea and potato pakoras with mango chutney and mint yoghurt	£4.50

## Starters

▼ Seasonal soup with baguette and butter	£5.25
Korean baby back ribs with sesame, spring onions and chilli	£7.50
Teriyaki chicken skewers with charred orange salad, watercress and crispy shallots	£6.95
Devilled crab, salmon and brown shrimp with sea salt croute, radish and cress	£7.25
Buttermilk fried king prawns with baby spinach, roquito peppers and ranch dip	£8.50
Shellfish vol-au-vent with buttered langoustine, baby spinach, crab and samphire sauce	£9.50
▼ Truffle risotto balls, cauliflower puree and toasted hazelnuts	£6.50

## Fenwick favourites

Haddock and chips with mushy peas, tartare sauce and lemon	Regular £12.50 Large £13.95
Our fish pie - haddock and prawns with parsley sauce, mash potato and cheese crumb	£12.95
South massaman brisket and peanut curry, fiery red chilli and rich coconut cream - slow cooked for hours, with aubergine and Thai bread	£15.50
Chicken, ham hock and leek pie with proper chips and green beans	£13.50
Goan king prawn and chicken curry with coconut rice and grilled flat bread	£15.95
Steamed seabass with prawn kung pao noodles, crispy seaweed, cashews and sesame	£19.50
Hake with smoked salmon potato pancake, baby spinach, roast shellfish and chive sauce	£16.50
▼ Cheese and onion pie with proper chips and buttered peas	£11.50

Early every morning we speak to Chris Neve about the fish for our specials. If it's good stuff and in season you'll find it on the chalkboards. We buy a few portions of each, work our magic and when it's gone, it's gone. That's how we keep things special around here - go and have a look at today's catch.

## Robata grill

Built here in Great Britain, a Japanese style grill using fire and flame to let the quality of our ingredients do the talking.

12oz maple glazed gammon rib-eye with grill garnish, fried egg, proper chips, pineapple and grain mustard ketchup £13.50

Peppered tuna steak with creamed spinach and parmesan fries £17.95

Piggy grill - gammon rib-eye with fried egg, pork fillet wrapped in streaky bacon and sage with pineapple ketchup, glazed pork belly, mash and black pudding fritter £17.50

British grass fed beef, slow growing, traditionally reared and properly hung: beef how it should be.

28 day, dry-aged, Lancashire beef with grill garnish, onion rings and proper chips 10oz rump £16.95  
12oz sirloin £23.50  
8oz fillet £23.95

Add a sauce - pepper sauce £1.95, garlic and chilli king prawns £4.95  
blue cheese sauce £1.95

## Weekend breakfast Served Saturday & Sunday 8am - 10am

Lancashire breakfast - smoked back bacon, free range pork sausage, grilled tomatoes and mushrooms, our hash brown, black pudding and baked beans £8.95

Chris Neve's smoked salmon and scrambled eggs on toasted English muffins £7.50

▼ Three egg omelette with cheese and herbs £5.95

▼ Grilled mushrooms and spinach on brioche toast with poached eggs and light cheese £7.50

5oz grass fed rump steak with poached eggs and grilled tomatoes £9.50

▼ Porridge with mixed berries and wild flower honey £2.95

## Sides

all £2.95

Proper chips

Sea salt fries

Smoked bacon and Cheddar mash

Green beans with garlic and chilli

Creamed peas

Kung pao broccoli and mushrooms