

## LITTLE PLATES AND PUB SNACKS

Our pickled cockles with spiced vinegar	£1.75
Smoked almonds and crispy broad beans v	£2.50
Pork scratchings	£2.95
Haddock goujons with tartare sauce	£4.50
Pitta bread with houmous v	£3.95
Pea and potato pakoras with mango chutney and mint yoghurt v	£4.95
Big green olives with lemon and herbs v	£3.25
Deep fried brie with smoked chilli jam v	£5.50
Sourdough baguette with rosemary oil and balsamic v	£2.95

## STARTERS

Seasonal soup, bread and butter v	£4.95
Bang bang chicken and prawn salad with shredded veggies, peanut and sesame dressing	£6.95
Maryland crab cakes with toasted corn salsa and ranch dressing	£8.50
Devilled crab, salmon and brown shrimp with radish and cress salad and sea salt croutes	£7.25
Queenie scallop and barbeque pork dumplings in mushroom and lemongrass broth	£9.50
Little meze - Whipped goats cheese with black olive crumb, Greek pitta with houmous, pomegranates and sumac, cauliflower tabbouleh and spiced aubergine salad v	£6.95
Lettuce rolls with wok fried chicken, cashews, ginger and green chilli	£6.95
Steamed Korean buns with crispy duck, spring onions, cucumber and chilli relish	£8.75
Platter - bang bang salad with chicken and shrimp, deep fried brie with smoked chilli jam, Chris Neve's smoked salmon, maryland crab cakes with toasted corn salsa, devilled crab, salmon and brown shrimps with sea salt croutes, crispy haddock and queenie scallops with tartare sauce	£19.50

## ROBATA GRILL

Lemon and oregano Goosnargh chicken breast with paprika potatoes, wood roasted peppers, broccoli and salsa verde	£14.95
Piggy grill - gammon ribeye with fried egg, pork fillet wrapped in streaky bacon with pineapple and grain mustard ketchup, glazed pork belly with black pudding fritter	£18.50
28 day dry-aged Lancashire grass fed beef with slow roast field mushrooms and tomatoes, onion rings and proper chips	10oz Rump £17.95 12oz Rib-eye £22.50 8oz Fillet £24.95
Sauces - pepper £1.95, blue cheese £1.95 or garlic and chilli prawns £4.95	

All our dishes are cooked to order, please be patient during busy periods. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. (v) vegetarian

## SPECIALS

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.

## ASSHETON ARMS ORIGINALS

Haddock and chips with mushy peas, tartare sauce and lemon	Regular £12.50 Large £14.50
Tikka spiced cod with spicy shrimp bombay potatoes, crispy broccoli and coconut yoghurt	£18.50
Goan king prawn curry with coconut rice and grilled flat bread	£18.50
Moroccan seafood skewer with cauliflower tabouleh, spiced aubergines, crispy chickpeas, yoghurt and chilli dressing	£19.50
Twice baked Lancashire cheese soufflés with spinach, cheese and chive sauce v	£11.95
Fish pie - haddock and prawns in parsley sauce with mash potato and cheese crumb	£12.95
Pot pie - Goosnargh chicken, ham hock and leek with green beans and proper chips	£13.50

## LUNCH CLUB

Monday to Friday 12-5pm

Grilled haddock with Lancashire cheese crumb, creamed spinach and fries	£9.75
Lunch twice baked soufflé with spinach, cheese and chives sauce v	£7.95
Lemon and oregano chicken salad with potatoes, baby spinach, roast veggies, artichokes and pomegranates	£9.75
Steak, chorizo & melting cheese sandwich with sweet peppers and caramelised onions	£9.50
Grilled smoked haddock with bombay potatoes and soft poached egg	£9.75
Smoked salmon and chive omelette with garden salad and fries	£7.50
Open sandwich with fries and salad - see server for today's flavour	£8.50
Crab and atlantic prawn linguine with baby spinach and chilli and lemon butter	£10.50
Ravioli of the week - see server for today's flavour	£9.75

## SIDES £2.95

Proper chips / Sea salt fries / Mash / Garden salad with chive dressing  
Green beans with garlic and chilli / Peas and spinach with herb butter  
Broccoli with coconut yoghurt