

STARTERS

Seasonal soup with bread and butter £4.95

Wild mushroom ravioli with garlic butter sauce £6.95 ▼

Devilled crab, salmon and brown shrimp with sea salt croutes radish and cress salad £7.25

Baby back ribs with peanuts, chilli and spring onions £7.50

Crispy squid with rose petal harissa and lime mayo £6.95

Korean fried chicken with sesame, lime and ginger £6.95

King prawns on garlic bruschetta with chilli and lemon butter £7.95

BAR SNACKS, SMALL PLATES AND NIBBLES

Mixed Spanish olives £3.25 ▼

Pork scratchings £2.95

Sourdough baguette with butter £2.95 ▼

Chilli and salt cashew nuts £2.25 ▼

Deep fried Brie with smoked chilli jam £4.95

Haddock goujons with Marie Rose sauce £4.25 ▼

Greek pitta with houmous, chilli sauce and mint yoghurt £4.25 ▼

Garlic pizzette with or without cheese £3.95/£4.50 ▼

STONE BAKED PIZZA

Light and crisp, made using the best Italian flour, slowly proven the traditional way, stretched to order and finished as only we know how - creative and delicious

Margo - our tomato sauce with oozy mozzarella, feta and basil £7.50 ▼

Market garden - field mushrooms, spinach, marinated artichokes, cherry tomatoes and mozzarella £9.75 ▼

Lebanese chicken - fragrant grilled chicken, feta, spinach and red onions with pomegranate, rose petal harissa and yoghurt dressing £11.50

Hoisin firequacker - shredded duck and chilli, Hoisin base, a little mozzarella, shredded spring onion and pickled cucumber £11.95

Club Tropicana - ham, pineapple, our tomato sauce and mozzarella £9.75

Angry pig - chorizo, spicy pepperoni, pork belly, jalapeños, chilli cheese and mozzarella £10.95

LUNCH CLUB £11.50

INCLUDES SMALL GLASS OF WINE, BEER OR A SOFT DRINK, PLUS TEA OR COFFEE

Available Monday - Saturday

12noon - 5:00pm

Barbecue pulled pork bun with apple sauce and sea salt fries £7.95

King prawn Caesar salad with Gem lettuce, croutons and Parmesan £9.50

New York club - pastrami, ham, melting cheese, pickles and mustard with fries £8.95

Grilled vegetable and feta wrap with houmous, mint yoghurt and fries £7.50 ▼

Korean chicken wrap with 'slaw, chilli mayo and sea salt fries £7.95

Grilled haddock with Lancashire cheese crumb and sea salt fries £9.75

Small battered haddock and chips with mushy peas £8.50

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.

OYSTER & OTTER CLASSICS

Goan chicken curry with coconut rice, little poppadoms and mango chutney £15.95

Claypot pork belly, chorizo and herby pork sausages baked with garlic potatoes, smoked paprika, oregano and spicy tomato sauce £11.75

Satay hake baked in a claypot with chilli-papaya salad, steamed rice, coconut and lime dressing £16.95

Haddock and chips with mushy peas, tartare sauce and lemon Regular £11.50 - Large £13.50

Our fish pie - haddock, prawns and parsley sauce, mash potato and Lancashire cheese crumb £12.50

Pot pie - Goosnargh chicken, ham hock and leek with proper chips and green beans £13.50

Cheese and onion pie with proper chips and peas £11.50 ▼

CHARGRILL

O&O burger – chargrilled Lancashire grass fed beef, smoked bacon, cheese, crispy onions, smoked paprika mayo and proper chips £12.95

Grilled chicken burger - butterfly chicken breast with Cajun seasoning, melting cheese, bacon, fries and onion rings £10.95

Grass fed beef, 28-day, dry aged, with slow roast

tomatoes, mushrooms, onion rings and chips

Rump steak £17.50 - Sirloin £21.50 - Fillet £24.50

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

SIDE ORDERS £2.95

Proper chips

Rosemary potatoes

Sea salt fries

Green beans with garlic and chilli

Garden salad

Broccoli, peas and spinach

All our dishes are cooked to order, so 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.