

Little plates and pub snacks

✓ Sicilian green olives with lemon and chilli	£3.25
✓ Grilled pitta with houmous, crumbled feta and chilli	£3.95
✓ Our pickled cockles in spiced vinegar	£1.75
Haddock goujons with tartare sauce	£4.25
Chipolata with smoky beer and shallot glaze	£4.25
✓ Good old deep fried brie with smoked chilli jam	£4.75
✓ Salt and chilli crispy mushrooms with plum sauce	£4.25

Starters

✓ Seasonal soup with baguette and butter	£4.95
Salt beef hash, sticky onions, soft poached egg and our barbecue sauce	£6.50
Devilled crab, salmon and brown shrimp with sea salt croute, radish and cress	£6.95
Salt and pepper squid with rice wine and ginger dipping sauce	£7.50
Chris Neve's smoked salmon with scampi fritters, charred cucumber, brown shrimp and caper mayonnaise	£8.75
Spicy venison and pork gyoza with sweet soy and chilli	£7.50
✓ Little Lancashire cheese pie with watercress and pickled onion salad	£6.50

Fenwick favourites

Haddock and chips with mushy peas, tartare sauce and lemon	Regular £10.75 Large £13.95
Our fish pie - haddock and prawns with parsley sauce, mash potato and cheese crumb	£12.50
Smoked haddock with bubble and squeak, soft poached egg and wholegrain mustard sauce	£13.95
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
Rack of baby back ribs with corn on the cob, fries and our barbecue sauce	£13.95
Thai hot pot - monkfish and king prawns, hot and sour broth, prawn dumplings, pak choi and steamed rice	£22.50
✓ Lancashire cheese sausage with mash, spinach and warm tomato chutney	£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.

Peppered tuna steak with creamed spinach and parmesan fries	£17.95
12oz maple glazed gammon rib-eye with grill garnish, fried egg, proper chips, pineapple and grain mustard ketchup	£13.50
Quack quack grill - Goosnargh duck breast with spring greens, crispy leg with roast apple, duck and black pudding hash with fried egg	£18.50

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 £16.50 16oz Rib-eye £26.50 8oz Fillet £23.95
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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
Wild mushrooms on toasted brioche with poached eggs	£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

Proper chips	Peas and broccoli	all £2.75
Sea salt fries	Bubble and squeak	
Green beans with garlic and chilli	Buttered spring greens	

