

DUGDALES

We choose dishes which utilise fresh, local produce and seasonal ingredients to bring you the very best the local area has to offer.

All food is freshly prepared as such please recognise there may be some delay during peak times.

Allergen Information: All of our food is prepared in our kitchen where nuts, cereal containing glutens and other allergens are present and our menu descriptions do not include all ingredients, if you have a food allergy please let us know before your order. Full information is available from our chefs



Three course Sunday Lunches served from 12-2.30pm £15.95 per person, please enquire at reception

Starters

Soup (v)

Fresh Soup of the day, served with a fresh crusty bread roll
£4.95

Goats Cheese

Wild mushroom and goats cheese bruschetta, pesto dressing
£6.95

Pate

Chicken liver pate with homemade chutney and toasted
bloomer Bread
£5.95

Clams

Freshly steamed clams, with garlic, chilli, white wine cream
sauce
£6.95

Duck

Confit duck leg, noodle salad, coriander and pak choi, with a
sweet soy dressing
£6.95

Main Dishes

Chicken

Pan Roasted corn fed chicken breast, Pomme puree, spinach, baby onions and Madeira sauce

£14.95

Lamb

Slow roast shoulder of lamb with fondant potato, confit onions, tenderstem broccoli, port and thyme jus

£16.95

Seabass

Grilled Seabass, flageolet beans, red peppers, smoked pancetta and sage

£16.95

Duck

Pan roasted duck breast, put lentils, fondant potato, tenderstem broccoli, wild mushroom sauce

£15.95

Steaks

All our steaks are 30 day aged for extra tenderness and flavour.

Char grilled, cooked to your liking with your choice of **2 sides orders and a choice of sauce.**

Steak sides: (choose two) triple cooked chunky chips, Fondant potatoes, portabella mushroom & beef stack tomatoes, mixed salad, or tenderstem Broccoli

Rib eye steak- the most flavourful of steaks, marbled for a tender texture, best cooked medium-well

8 oz. £17.95 10 oz. £19.95 12 oz. £23.95

Sirloin steak, juicy and tender, best cooked medium-rare

8 oz. £18.95 10 oz. £22.95 12 oz £25.95

Steak sauce (choose one) stilton & port sauce, peppercorn sauce or diane sauce

Side Orders £2.50

Triple cooked chunky chips
Mixed salad with house dressing
Crusty Garlic Bread
Basket of fresh bread rolls

Hot Sandwiches – All served with hand cut chips and salad £9.95

Roast Chicken Breast, bacon, lettuce and tomato with creamy mayo

Pan Seared Steak with a jug of our own Pepper Sauce

Cold Sandwiches – All served with hand cut chips and salad £7.95 (Served on white or brown granary bread)

Lancashire Hand Carved Roast Ham with Homemade Piccalilli

Creamy Lancashire Cheese with Farmhouse Pickle

Tuna Mayonnaise with Red Onion

North Atlantic Prawns with Marie Rose Sauce

Sharing Platters....

Farmhouse

A selection of local Lancashire cheese, roast ham, homemade pate

Selection of pickles and chutney, chunky chips and bread roll

£10.95 (for 1) or £19.95 (for 2)

Seafood

Mini fish and chips, crispy whitebait with garlic mayonnaise and
classic prawn cocktail

£10.95 (for 1) or £19.95 (for 2)

Vegetarian

Crispy goat's cheese, homemade nut roast with homemade chutney
and wild mushroom bruschetta

£10.95 (for 1) or £19.95 (for 2)

Desserts - £5.50

Sticky Toffee Pudding with Butterscotch Sauce &
Vanilla Ice Cream

Apple and fruit crumble with homemade custard

Crème brulee, short bread rounds
(please ask the waitress for today's flavour)

Lemon tart with fruit compote and coulis

Chocolate and orange bread and butter pudding with
custard or fresh cream

Regional Cheese & Biscuits - £6.95
(Smoked Applewood, Stilton, Creamy Lancashire,
Somerset Brie, Boland Fruit Cheese all served with
Fresh Apple and Celery)