

SNACKS FOR THE TABLE

Hummus, dukkah, flatbread	5.5
Honey mustard baby sausages	5.5
Salt & pepper squid, chilli, lime, coriander	6
Scotch egg, HP sauce	6

STARTERS

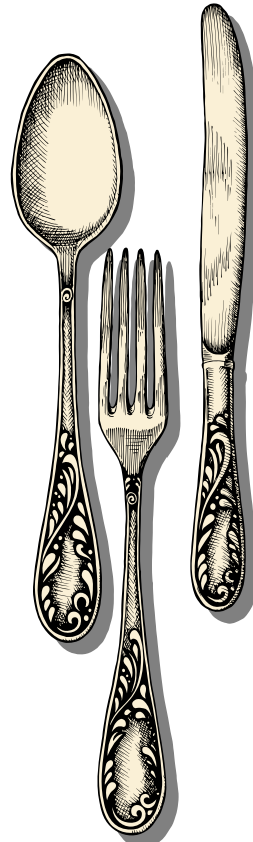
Seasonal soup	5
Potted duck, black pepper, cornichons, toast	7
Creamed wild mushrooms on toast, hazelnuts, poached egg	7
Citrus cured salmon, horseradish, dill, crème fraîche	7.5
Cornish crab cake, brown crab mayonnasie, lemon	7.5

SANDWICHES / SALADS

Egg mayonnaise, gem lettuce	6
Honey roast ham, mature cheddar whole grain mustard	6.5
Smoked salmon, creamed cheese and cucumber	6.5
Roast chicken, spring onion, avocado, lemon mayonnaise	6.5
Cobb salad, chicken, avocado, onion, tomato, gem lettuce, ranch dressing	10
Caesar salad, parmesan, croutons, anchovy dressing	7.5
<i>Add chicken breast</i>	5

LUNCH

The Case is Altered



MAINS

Grilled gammon steak, grilled tomato, Burford brown egg, spiced ketchup, fries	12.5
Barnsley lamb chop, crushed potatoes, Salsa verdi	15.5
Cauliflower & chickpea curry, lime coriander, chilli, steamed rice	12
Pie of the day, buttermilk mash, seasonal greens	12.5
Cornish mussels, cider, parsley & cream	13
280g dry aged ribeye, tomato, watercress, green peppercorn sauce, chips	22.5
Beer battered fish & chips, mushy peas tartare sauce & lemon	12
Case is Altered cheeseburger, pickle, onion, tomato, gem, house sauce & fries	12.5
Confit duck leg, braised lentils, celeriac, smoked bacon, sherry vinagar	14.5

SIDES

Fries Rosemary salt	3	Buttermilk mashed potato	3.5
Hand cut chips, spiced ketchup	3.5	Crushed potatoes, shallots & parsley oil	3
Seasonal greens	3.5	Caesar salad	4

DESSERTS

Chocolate brownie, vanilla ice-cream	6
Crème brûlée, shortbread	6
Sticky toffee pudding, vanilla ice cream, toffee sauce	6
Ice cream & sorbet selection	2 per scoop
Mrs Kirkhams Lancashire cheese, chutney, crackers	5

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

