

Party Menu

Starters

Selection of Breads	Dips	4.5	
	Mixed Olives	4	
	Garlic Cheese Flatbread	4.5	
	Soup of the Day	Warm Bread Roll	5.5
(V) Goats Cheese & Beetroot Tart	Honey, Hazelnuts	7.5	
	Chicken Liver Pate	Home Grown Rhubarb Chutney & Toasted Brioche	6.5
	Crispy Fried Squid	Chipotle Mayonnaise	6.5
	Baby Back Ribs	Honey, Soy, Spring Onions	8.5

Mains

Slow Cooked Steak & Real Ale Pie	Suet Crust, Hand Cut Chips, Seasonal Vegetables or Mushy Peas	11.5	
(V) Chestnut & Mushroom Roast	Blue Cheese Potato Gratin, Parsnip Puree, Roast Shallots	12	
	Salt & Pepper Ribs	Honey & Soy Glaze, Chillies, Spring Onion, Red Cabbage Coleslaw, Skinny Fries	16
	Roast Lamb Rump	Pistachio & Herb Crust, Dauphinoise Potatoes, Carrot Purée, Baby Turnip, Red Wine Jus	19
	The Cure Pizza	Cured Meats, Prosciutto Ham, Bresaola, Salami, Red Onion, Roquette	11.5
	Fettuccine Carbonara	Chicken, Wild Mushroom, Smoked Pancetta, Parmesan Cream, Poached Egg	11.5
	(V) Risotto	Roquette & Sun Blush Tomato	10.5
	Add Chicken		2
The Wayfarer Beer Battered Fleetwood Fish	Hand Cut Chips, Mushy Peas, Lemon	11.95	
Clarkson's 10oz Cured Gammon	Hand Cut Chips, with a choice of : Seasonal Vegetables or Mushy Peas Egg, Black pudding, Pineapple, or all 3	13	
Slow Braised Feather Blade of Beef	Dijon Mustard Mash, Bourguignon Sauce, Smoked Bacon, Shallots	19	
(V) Lancashire Cheese & Onion Tart	Green Beans with Shallots & Garlic, Rosemary Poatoes	13.5	
	Speciality Burger	Gem Lettuce, Tomato, Onion, Gherkin, Tomato Relish, Skinny Fries	11.5
	Add Burger Toppings	Pulled Pork & Cheddar Cheese	2.5
		Smoked Bacon & Cheddar Cheese	2
		Hens Egg	1
		Baby Back Ribs	4
Sirloin 8oz/16oz (227g/454g)	Best Rare to Medium	19.5/30	
Goosnargh Chicken Breast	Plain or Honey & Lemon	14	