

The bold hotel a la carte menu

Served 5pm till 9.30pm

A la carte menu starts from £12.70

Free bottle of wine when 2 persons take 2 courses from the menu

Starters

Homemade Seasonal Soup £4.75

served with warm bread roll and butter

Homemade Chicken Liver, Garlic and Red Wine Pate £5.95

served with toasted ciabatta and homemade Cumberland sauce

Deep Fried Battered Mushrooms (V) £5.95

with sweet and sour sauce

Crispy Five Spice Duck, Spring Onion and Ginger Parcels £5.95

with hoi sin dipping sauce

Black Pudding Rarebit On Brioche Croute £5.25

dressed leaf salad

A Salad of Marinated Fruits (V) £5.25

seasonal fruits marinated in kirsch on a bed of mixed leaves

Icelandic Prawn Platter £4.95

with Marie rose sauce and brown bread and butter

Melon & Parma Ham £5.95

seasonal melon and a salad of Woodall's famous air dried ham

Moules Marinieres £6.95

simply mussels cooked in white wine onions herbs and a tiny splash of cream

Cod & Prawn Fishcake £4.95

enhanced with coriander, chilli & ginger, a green leaf salad and a lemon reduction

Main Courses

Something Simple

Scott's of Ormskirk Gammon Steak £7.95

Glazed with orange and honey, fried egg, chips and vegetables

Homemade Steak, Mushroom and Cumberland Ale Pie £8.95

Scott's of Ormskirk braised steak with short crust pastry, chips or creamed potato

Minted Lamb Henry £11.95

Slowly braised shoulder of lamb with root vegetables basted with mint, wine and herb gravy, mash potato

Classic Daily Changing Traditional Favourite Please See the Specials Board

Sausage and Mash £7.95

Scott's traditional Cumberland sausages, creamy mash

Scampi £7.95

Homemade mushy peas chips and tartare sauce

Freshly Poached Supreme of Salmon £9.95

With new potatoes, garden peas & a lemon cream sauce

Mushrooms, Peppers, Courgettes & Aubergine Tian (V) £9.95

Roasted in garlic and basil oil layered with tomato and melting goats cheese

Traditional Lancashire Reared Rump £14.95 or Rib Eye Steak £15.95

Garnished with tomato mushrooms and chips onion rings or pepper sauce £2.50 extra

Roasted Duck Breast £13.95

Reg Johnsons breast of duckling, pan fried and served with a morello black cherry or A LA Orange sauce and butter fondant potatoes

Scotts of Ormskirk Lamb Cutlets Marinates £15.95

In garlic, ginger, fennel tops and fresh mint, char-grilled and served with shallot marmalade mash, asparagus and a redcurrant and port wine sauce

Salmon Fillet £14.95

With a sauté of hot buttered garlic prawns with a lemon and white wine risotto and finished with a light scallop cream

Oven Baked Breast of Chicken Chasseur £12.95

Served with mash and vegetables of the day

Pan Seared Fillet of Sea Bass £15.95

Set on buttered crushed new potatoes with pimentos and asparagus tips and accompanied by a prawn bisque

Retro Classic Fillet of Beef Rossini 8oz £23.95

Prime fillet of beef cooked as you prefer, topped with our homemade garlic chicken liver pate and served with a red wine sauce

Seafood Tagliatelle £10.95

With salmon cod seawater prawns and scallops all combined in a sauce of white wine tarragon and fresh cream

Local Trout Cleopatra £13.95

Whole trout pan fried with Morecambe bay shrimps, lemon, capers and fresh parsley

Flambé Dishes Available Thursday Friday and Saturday**8oz Beef Entrecote £17.95**

The bold hotels own sauce flambéed with vodka

Steak Diane 8oz £17.95

Pan fried with garlic, shallots and mushrooms, flambéed in brandy finished with Dijon mustard and cream and served with chips

Scampi Pernod £18.95

Fleetwood scampi pan fried with shallots, pimentos fresh herbs and flambéed in pernod and served with a timbale of wild rice

Main course items are served with complimentary vegetables or salad on request.

Additional vegetables requested will be charged at £2.50 per portion

When placing your order please request complimentary vegetables.

If required please advise us of any special dietary requirements.

Prices include VAT service charge at your discretion.