

SUMMER MENU

Mon - Sat 12-2pm & 6-9.30pm

SIDES

£3.00/each

Hand Cut Chips or Fries (V) (G*)

Rustic Mash (V) (G*)

Vegetable Medley (V) (G*)

Roasted Roots (V) (G*)

Onion Rings (V)



OUR INGREDIENTS Our menu is made from some of the world's finest ingredients, from our Himalayan salt aged red meat to our artisan bread and sourced locally when possible.

For allergen advice, please ask your server.

MENU KEY

V = Vegetarian VG = Vegan G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

01455 824265

【 /LANCASTERARMS

② @ THELANCASTERARMS

STARTERS

vanilla + toffee, mint choc chip

WARM TRUFFLE OIL CHICKEN SALAD	£5.95
FETA & PEAR SALAD (V), (tofu option-VG)	£5.95
GAZPACHO (VG)	£5.95
AVOCADO & KING PRAWNS	£7.95
MAINS	
BEETROOT, HAZELNUT & GOATS CHEESE SALAD (V), w/ olive oil & balsamic dressing (tofu option-VG)	£8.95
CAERPHILLY PLOUGHMANS, Caerphilly cheese, ham, French stick & all the usual ploughmans trimmings	£9.95
ASPALLS PULLED PORK & SAGE BURGER, w/ hand cut chips	£12.95
SEAFOOD PAELLA, w/ garlic bread & roquette	£16.95
DESSERTS	
FRESH FRUIT SALAD (VG), w/ sorbet	£5.95
SUMMER SUNDAE, vanilla & strawberries + cream, ice creams, blackcurrant sorbet + whipped cream	£5.95
RASPBERRY & COCONUT TART, w/ cream or ice cream	£5.95
MILKSHAKERS, choose from: chocolate, stawberries + cream,	£7.95





LIGHT BITES MENU

Mon-Sat 12 - 2pm & 6 - 9.30pm

£7.95

SIDES

£3.00/each

Hand Cut Chips or Fries (V) (G*)

Rustic Mash (V) (G*)

Vegetable Medley (V) (G*)

Roasted Roots (V) (G*)

Onion Rings (V)



For allergen advice, please ask your server.

MENU KEY

V = Vegetarian
VG = Vegan
G* = Gluten free ingredients
prepared in an environment
where gluten ingredients

01455 824265

may be present.

/LANCASTERARMS

(a) (a) THELANCASTERARMS

LIGHT BITES

our sage + parsley crumb

omelette served w/ our famous hand cut chips

GOOSNARGH CORN FED CHICKEN RIBBONS,
Award winning Goosnargh corn fed chicken breast,
sliced & breaded in a sage + parsley seasoned
crumb. Served w/ salad & a side

CHILLI & CHIPS, spicy chilli w/ handcut chips

£6.95

or fries

ARTISAN CRUMBED MACARONI & CHEESE, Artisan medley of Sparkenhoe Red Leicester, connoisseurs Kirkham's Lancashire Cheese in Buffalo Mozzarella sauce over Macaroni, finished w/

KING RICHARD III OMELETTE (G*), Goosnargh egg omelette w/ prize winning King Richard III Wensleydale & choice of streaky bacon or chestnut mushrooms. Served w/ hand cut chips

FIRE SAUSAGE & RUSTIC MASH (G*), A spicy chilli £7.95 + fennel sausage, served on our rustic mash w/ a caramelised red onion gravy & tenderstem broccoli

MUSTARD, HONEY ROAST HAM, EGG & CHIPS (G*), £7.95 Honey glazed ham sliced thick or thin w/ two Goosenargh eggs w/ hand cut chips or fries

TRADITIONAL ROAST LUNCH, Chef's choice of roast **£7.95** meat slices w/ rustic mash, roasted roots & gravy

HANDMADE BEER BATTERED COD & CHIPS, Cod in a homemade pale ale golden batter served w/ our

famous hand cut chips & garden peas or mushy

HT RITE



SANDWICHES MENU

Mon-Sat 12 - 2pm & 6 - 9.30pm

SIDES

£3.00/each

Hand Cut Chips or Fries (V) (G*)

Rustic Mash (V) (G*)

Vegetable Medley (V) (G*)

Roasted Roots (V) (G*)

Onion Rings (V)



For allergen advice, please ask your server.

MENU KEY

V = Vegetarian

VG = Vegan

G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

01455 824265

/LANCASTERARMS

(a) (a) THELANCASTERARMS

SANDWICHES & STICKS

Firstly choose between our warm artisan French sticks, thick cut doorsteps or thin sliced white or seven cereal bread

CHEESE & CHUTNEY (V), Sliced Sparkenhoe Red
Leicester, our sweet red onion chutney &
mixed leaves

BACON & STILTON, Thick cut dry-cured streaky
bacon & Colston Bassett stilton & mixed leaves

CHICKEN & CHORIZO, Goosenargh corn fed chicken
breast, slices of chorizo & rocket

MOZZARELLA & TOMATO (V), Buffalo mozzarella,
sliced beef tomatoes, basil oil & mixed leaves

FIRE SAUSAGE, Spicy chilli + fennel sausage £7.95

served on toasted artisan bread w/
arrabiata sauce

GOURMET FISH FINGER SANDWICH, Hand cut dill **£7.95** + parsley breaded cod fish fingers w/ tartare sauce & rocket

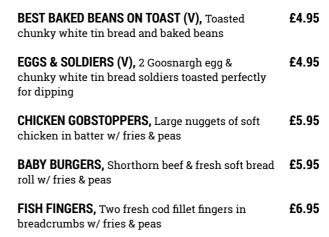
ROAST MEAT, Chef's choice of sliced roast meat £7.95



KIDS MENU

Mon - Sat 12 - 2pm & 6 - 9.30pm

KIDS MAINS



DESSERTS

CHOCOLATE BROWNIE (V), Rich chocolate brownie & dreamy vanilla ice cream	£3.95
SEASONAL FRUIT CRUMBLES (V), Homemade crumbles w/ dreamy vanilla ice cream	£3.95
DREAMY ICE CREAMS (V), Please ask your server about our selection of decadent ice creams	£1.50 per scoop



For allergen advice, please ask your server.

MENU KEY

V = Vegetarian VG = Vegan G* = Gluten free ingredients

or = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

01455 824265

/LANCASTERARMS

(a) (a) THELANCASTERARMS





SOUPE DU JOUR (V), w/ artisan bread - perfect for dipping

LUNCH MENU Mon - Sat 12-2pm

£4.95

SIDES

£3.00/each

Hand Cut Chips or Fries (V) (G*)

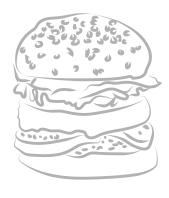
Rustic Mash (V) (G*)

Vegetable Medley (V) (G*)

Roasted Roots (V) (G*)

Onion Rings (V)

Steak sauces (ask server)



OUR INGREDIENTS Our menu is made from some of the world's finest ingredients, from our Himalayan salt aged red meat to our artisan bread and sourced locally when possible.

For allergen advice, please ask your server.

MENU KEY

V = Vegetarian VG = Vegan G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

Steak* = Pan fried or gridled, served as you like.

01455 824265

☑ (LANCASTERARMS)
☑ (A) THELANCASTERARMS

STARTERS

Jour L Do Joon (v), w/ artisair bread – perfect for dipping	£4.9J
HOMEMADE CHICKEN LIVER PATE, Served w/ toasted artisan bread fingers & red onion chutney	£5.95
LEMON HERBED SALMON STRIPS, Fresh salmon strips, grilled & topped w/ a lemon herb crumb	£5.95
ROASTED ROOTS (V) (VG) (G*), Parsnips, beetroot, carrots & shallots in olive oil $w/$ fresh thyme & rosemary	£5.95
MAINS	
GOOSNARGH BREADED CHICKEN BREAST, Sage + parsley breadcrumb vegetable medley & chips	£12.95
STEAK & TIGER PIE, Slow cooked diced steak in a rich Everards Tiger ale, gravy, encased in our signature shortcrust pastry w/ vegetable medley. Choice of mash, hand cut chips or fries	£12.95
8oz PICANHA RUMP STEAK* (G*), Grilled tomato served w/ chestnut mushrooms, vegetable medley & hand cut chips	£12.95
SHORTHORN STACK, A 6oz Glenarm shorthorn burger, crispy bacon strips, Colston Basset stilton*, beef tomato & caramelised red onion stack up to make our signature burger. Served w/ hand cut chips or fries *cheddar option	£13.95
BEER BATTERED FISH & CHIPS, Fresh cod in homemade pale ale golden batter w/ hand cut chips or fries, garden peas or mushy	£14.95
DESSERTS	
OLDE ENGLISH PEAR BREAD & BUTTER PUDDING (V), Artisan bread baked in a traditional egg custard topped w/ honeyed pear slices, w/ ice cream or custard	£3.95
CHOCOLATE BROWNIE (V), Rich chocolate brownie served hot or cold w/dreamy vanilla ice cream	£3.95
SEASONAL FRUIT CRUMBLES (V), Homemade crumbles w/ dreamy vanilla ice cream	£3.95
CHEF'S CHOICE CHEESECAKE (V), Served warm w/ vanila ice cream	£3.95
DREAMY ICE CREAMS (V), Please ask your server about our selection of decadent ice creams	£1.50 per scoop
SORBET (V) (VG) (G*), Please ask your server about our selection of sorbets	£1.50



per scoop



À LA CARTE MENU

Mon - Sat 6 - 9.30pm

SIDES

£3.00/each

Hand Cut Chips or Fries (V) (G*)

Rustic Mash (V) (G*)

Vegetable Medley (V) (G*)

Roasted Roots (V) (G*)

Onion Rings (V)

Steak sauce (ask server)



OUR INGREDIENTS Our menu is made from some of the world's finest ingredients, from our Himalayan salt aged red meat to our artisan bread and sourced locally when possible.

For allergen advice, please ask your server.

MENU KEY

V = Vegetarian VG = Vegan G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

Steak* = Pan fried or gridled, served as you like.

01455 824265

☐ /LANCASTERARMS

② @ THELANCASTERARMS

STARTERS

SOUPE DU JOUR (V), w/ artisan dipping bread – perfect for dipping	£4.95
FIRE SAUSAGE, Spicy chilli + fennel sausage on toasted bread w/ arrabiata sauce	£5.95
WARM TRUFFLE OIL CHICKEN SALAD, Goosnargh chicken pieces on crisp salad tossed in warm truffle infused olive oil	£5.95
ARTISAN CRUMBED MACARONI AND CHEESE, Cheese medley over macaroni, finished w/ sage + parsley crumb	£5.95
ROASTED ROOTS (V) (VG) (G*), Parsnips, beetroot, carrots & shallots in olive oil w/ fresh thyme & rosemary	£5.95
MAINS	
5 BEAN CHILLI, Beans; red kidney, borlotti, butter, cannellini & chickpeas in a spicy tomato sauce w/ cauliflower rice	£9.95
WILD FUNGHI PENNE (V), Wild mushrooms, in a garlic + herb sauce, wholemeal penne - Add chicken £4	£11.95
STEAK & TIGER PIE, Shortcrust pie, chips or mash, vegetable medley & gravy	£12.95
ARCHERS CHICKEN MELT, Goosnargh chicken breast topped with barbeque sauce & cheddar cheese w/ mash & vegetable medley	£12.95
8oz PICANHA RUMP STEAK* (G*), Grilled tomato served w/ chestnut mushrooms, vegetable medley & hand cut chips	£12.95
SHORTHORN STACK, 6oz Glenarm shorthorn burger, crispy bacon strips, Stilton or cheddar, beef tomato & caramalised red onion w/ fries or chips	£13.95
BEER BATTERED FISH & CHIPS, Fresh cod in homemade pale ale golden batter w/ hand cut chips or fries, garden peas or mushy	£14.95
PESTO SEA BASS (G*), Sea bass fillet & crayfish, cooked in pesto oil served w/new potatoes & vegatable medley	£16.95
SLOW BAKED CAMEMBERT BOWL (G*), Unpasturised Normandy Camembert cheese infused w/ garlic + rosemary served w/ new potatoes	£14.95
10oz HIMALAYAN SALT AGED SIRLOIN STEAK* (G*), Grilled tomato served w/ chestnut mushrooms, vegetable medley & hand cut chips	£21.95
DESSERTS	
OLDE ENGLISH PEAR BREAD AND BUTTER PUDDING (V)	£5.95
SEASONAL FRUIT CRUMBLES (V)	£5.95
CHOCOLATE BROWNIE (V)	£5.95
SEASONAL CHEESECAKE	£5.95
DREAMY ICE CREAMS (V)	£1.50 per scoop
SORBET (V) (VG) (G*)	£1.50 per scoop



SUNDAY CARVERY MENU

Sun 12 - 4pm

MULTI COURSE

2 Courses £18.95 3 Courses £21.95



OUR INGREDIENTS Our menu is made from some of the world's finest ingredients, from our Himalayan salt aged red meat to our artisan bread and sourced locally when possible.

*For allergen advice, please ask your server.

MENU KEY

V = Vegetarian VG = Vegan G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.

01455 824265

☑ (LANCASTERARMS)
② (a) THELANCASTERARMS

STARTERS

SOUPE DU JOUR (V), w/ artisan bread – perfect for dipping £4.95

HOMEMADE CHICKEN LIVER PATE, Served w/ toasted artisan bread fingers & red onion chutney

FIRE SAUSAGE, Spicy chilli + fennel sausage, served on rustic mash w/ caramelised red onion gravy

LEMON HERBED SALMON STRIPS, Fresh salmon strips, grilled & topped w/ a lemon herb crumb

LANCASTER CARVERY

£14.95

Choice of two meats (G*)

Beef Sirloin, Leg of Lamb, Goosnargh Turkey or Salmon steak in creamy herb sauce

Vegetables

*Roast potatoes, rustic mash, carrots, peas, cauliflower, broccoli & cabbage

Sides

Sage & onion stuffing & *Yorkshire pudding

Sauces

Apple, cranberry, horseradish, mustard, mint & 3 cheese sauce

DESSERTS

DESSERTS	
CHOCOLATE BROWNIE (V), Rich chocolate brownie served hot or cold w/dreamy vanilla ice cream	£5.95
HOMEMADE FRUIT CRUMBLE (V), Fruit crumble w/ choice of dreamy vanilla ice cream, cream or custard	£5.95
TOFFEE ROLO CHEESECAKE, Our homemade house favourite w/ cream or ice cream	£5.95
HOT PIE, Deep dish apple or apple + blackberry pie w/ vanilla ice cream, cream or custard	£5.95
STICKY TOFFEE PUDDING (V), Sponge pudding w/ sticky toffee sauce & vanilla ice, cream or custard	£5.95
DREAMY ICE CREAMS (V), Please ask your server about our selection of decadent ice creams	£1.50 per scoo
SORBET (V) (VG) (G*), Please ask your server about our selection of sorbets	£1.50

per scoop



WINE MENU





WHITE WINE	125ml	175ml	250ml	Spritz 175ml	Btl
SAUVIGNON BLANC, Chile; Dry	£3.50	£4.25	£5.95	£5	£15.95
CHARDONNAY, France; Juicy	£3.95	£4.75	£6.50	£5.50	£17.95
PIESPORTER, Germany; Sweet	£3.95	£4.95	£6.95	£5.75	£18.95
PINOT GRIGIO, Italy; Delicate	£3.95	£4.75	£6.50	£5.50	£18.95
SAUVIGNON BLANC, New Zealand; Dry	£4.50	£5.75	£7.50	£6.50	£19.75
RED WINE	125ml	175ml	250ml	Spritz 175ml	Btl
MERLOT, Chile; Medium	£3.25	£4.25	£5.95	£4.95	£15.95
SHIRAZ, Chile; Vibrant	£3.95	£4.75	£6.50	£5.45	£17.95
PINOT NOIR, France; Smooth	£3.95	£4.75	£6.50	£5.45	£17.95
MALBEC, Argentina; Big	£4.95	£6.50	£7.95	£6.95	£19.95
RIOJA, Spain; Full	£4.95	£6.50	£7.95	£6.95	£19.95
ROSE	125ml	175ml	250ml	Spritz 175ml	Btl
ZINFANDEL, USA; Sweet	£3.50	£4.25	£5.95	£4.95	£15.95
ROSE, France; Dry	£3.95	£4.75	£6.50	£5.50	£18.95
SPARKLING					Btl
PROSECCO					£21.50
PROSECCO 20CL					£6.95
PROSECCO LOW ALCOHOL					£26.95



AIX ROSE COTEAUX, Aix en Provence, France; Vibrant, bright but delicate soft ripe summer fruit;

Canapes & Seafood; Rich / Full

WINES		JAFFELIN PINOT NOIR, France; Nuance of blackcurrants, berries & cherries; Pork; Med / Easy PAUL MAS CABERNET SAUVIGNON, South West France; Pomegranite, black berries & spices; Beef, lamb; Dark / Rich	£19.95
WHITE WINE	Btl	ARAUCANO CARMENERE RESERVE, Colchaga, Chile; Soft & sensual red fruit & spices; Stews; Rich / Meaty	£22.95
PICPOUL DE PINET 'HEN PECKED', Languedoc Roussillon, France; Aroma acacia & Hawthorn, fresh & rich; ideal w/ Shellfish & Chicken; Med Dry	£19.95	LOS HOLOLDOS MALBEC, Mendoza, Argentina; Toasty cedar, bramble fruit & dark cherries; Steaks; Full / Rich	£24.95
ALBARINO PIRUERETO, Rias Biaxas, Spain; Strong multiple citrus armomas; Fish & Seafood; Thirst quenching	£22.95	ST JOHNS ROAD BLOOD & COURAGE SHIRAZ, Barossa, Australia; Dark berries, plum, earth & leather with hints of liquorice & chocolate; Spicy food;	£27.95
MACON VILLAGE LA CROCHETTE, Burgandy, France; Aroma citrus, acacia, honey & floral apple; Strong White	£24.95	Rich / Spicy	
cheese & white meats; Dry / Crisp	£24.95	MARQUES DU MURRIETA RIOJA RESERVA, Tinto, Spain; Silky smooth and oak aged; Lamb; Aged / Forward	£28.95
GAVI DI GAVI CORTESE, Piedmonte, Italy; Aroma peach, pear & lime; Funghi & white meats; Full / Rich	124.90	MIREA PRIMITIVO DE MANDURIA, Puglia, Italy; Warm with vanilla, prunes, coffee & honey; Red meats;	£32.95
FRITZ WILLI REISLING, Mosel, Germany; Aroma apricots, citrus & apple; Anything spicy; Fruity off Dry	£24.95	Rich/Complex	
TERRAZAS CHARDONNAY RESERVE, Tupengato Terrace, Argentina; Subtle white peach, pear, lemon; Strong white cheese, duck, bread & butter;	£26.95	LES GALETS ROULES, CHATEAUNEUF-DU-PAPE, Rhone, France; Palate of sweet cherry flavours; Roasts & Spicy; Full / Rich	£34.95
Big / Creamy		CHATEAU LA PATACHE POMEROL, Bordeaux, France; Vibrant red fruits & plum; Steak; Classic Bordeaux	£44.95
CHABLIS LA MOTTE, Burgandy, France; Robust, fruity & fresh citrus, apple & pear; Fish, shellfish & risotto; Minerally / Crisp	£27.95	CHEVAL DES ANDES, Andes, Argentina; Truffles, spices &	£69.95
RIOJA RESERVA MARQUES DE MURRIETTA, Capellania, Spain; Elegant, oak aged; All fish dishes; Dry / smooth	£29.95	walnuts with brambles & forest berries; Chatueabriand; Bordeaux meets Argentina	
POUILLY FUISSE LES VIEUX MURS LORON, Burgandy, France; Subtle but deep floral & citrus aromas; Whitefish, white	£32.95	DESSERT WINE	Btl
meats; Rich / Minerality		M. CHAPOUTIER - MUSCAT DE BEAMES DE VENIS, Rhone, France; Aromas of fruit & flowers;	£24.95
SANCERRE LANGLOIS-CHATEAU, Loire, France; River fish; Intense / minerality	£32.95	Desserts; Sweet	C24.0E
CLOUDY BAY SAUVIGNON BLANC, New Zealand; Vibrant, fruity, scented & summery; Asparagus, salads & light food; Benchmark Sauv	£34.95	CLASSIQUE SAUTERNES, Bordeaux, France; Rich, smooth floral, honey & apricot; Desserts; V Sweet	£24.95
GROOTE POST SEASALTER SAUVIGNON BLANC-SEMILLON,	£34.95	SPARKLING	Btl
Darling, South Africa; Unique mineraly from slope & soil; Seafood; Minerality		HOUSE CHAMPAGNE, France	£36.95
DOCE		MOET & CHANDON, France	£55.95
ROSE	Btl	VEUVE CLIQUOT, France	£59.50
ZAPA MALBEC ROSE UCO VALLEY, Mendoza, Argentina; Strawberries & cherries with hint of sweetness; Mediterranean food; Off / Dry	£19.95	BOLLINGER, France	£65.95
		<i>b</i>	

£28.95

RED WINE



Btl