# **STARTERS**

SALT & PEPPER SQUID  Fresh chilli, garlic aioli. GF	8.5
CONFIT DUCK SPRING ROLL & CHICKEN LIVER PÂTÉ Red onion jam, plum sauce, rustic bread.	11
DEACON TRIPLE PRAWN COCKTAIL  Baby lettuce, crushed avocado, Marie Rose sauce served in a crispy basket.	11
MUSSELS & CLAMS MARINIERE  Garlic, cream, parsley, rustic bread. GFO	9.5
PUMPKIN TORTELLINI Confit shallot & tomato, beetroot dressing. VE	8
WHISKY CURED GRAVLAX & TEMPURA PRAWN Blini, crème fraiche, honey & dill dressing, lemon zest.	10
CHEESE FONDUE New potatoes, crostini stick. V	8.5
SANDWICHES Available 12-4.30pm, Monday-Saturday	,
6 OZ RUMP STEAK SANDWICH Open baguette, caramelised onion, melted garlic butter.	14
CROQUE DEACON  Toasted sourdough, Lancashire cheese, béchamel, beef tomato, fried egg. V	11
SMOKED SALMON & PRAWN OPEN SANDWICH Open granary, Marie Rose sauce, baby gem. GFO	12
B-L-T-C Toasted sourdough, beef tomato, streaky bacon, grilled chicken, avocado, lettuce, honey lemon dressing.	12
SALADS	
CHICKEN CAESAR SALAD Crispy pancetta, croutons, anchovies, parmesan. GFO	14.5
CAJUN SALMON SALAD Pickled vegetables, mango, avocado, passionfruit dressing. GF	14.5
SUPERFOOD SALAD  Edamame beans, mango, sundried tomato, cows cons, mixed led	14 ives,

red onion, roast peppers, lemon honey dressing. GF/VE/V

# **DEACON CLASSICS**

CREAMY FISH PIE Smoked haddock, salmon, cod, cheddar mash, garden peas. GF  LANCASHIRE CHEESE & ONION PIE Vegetable medley. V  DEACON BEEF BURGER Garstang blue, crispy pancetta, fried egg, skin on fries, sweet chilli dip.  CAMEMBERT BURGER Red onion jam, sweet potato fries. V  PIE OF THE WEEK Please ask your server.	BEER BATTERED HADDOCK Jenga chips, crushed pea & mint, Deacon tartare & homemade curry sauce. GF	15.5
ONION PIE  Vegetable medley. V  DEACON BEEF BURGER Garstang blue, crispy pancetta, fried egg, skin on fries, sweet chilli dip.  CAMEMBERT BURGER Red onion jam, sweet potato fries. V  PIE OF THE WEEK  15.5	Smoked haddock, salmon, cod, cheddar mash,	16
Garstang blue, crispy pancetta, fried egg, skin on fries, sweet chilli dip.  CAMEMBERT BURGER 14 Red onion jam, sweet potato fries. V	ONION PIE	15
Red onion jam, sweet potato fries. V  PIE OF THE WEEK  16	Garstang blue, crispy pancetta, fried egg, skin	15.5
10		14
		16

### SIDES

HAND CUT CHIPS V/GF	4.75
FRIES V/GF	4.75
SWEET POTATO FRIES V/GF	4.75
TRUFFLE & PARMESAN FRIES V/GF	5.25
PIGS IN BLANKETS GF	6.5
MAC & CHEESE V	5.5
VEGETABLE MEDLEY V/GF	4.5
RED ONION & TOMATO SALAD V/GF	4.5

# SUNDAY ROAST =

When it's gone, it's gone...

35 DAY AGED PENNYS STRIPLOIN BEEF

# ROAST OF THE DAY

Roast potatoes, creamy mash, crushed carrot and swede, honey roasted parsnips, greens, homemade yorkshire pudding & gravy.

17

CAULIFLOWER CHEESE +£4 | MAC & CHEESE +£5.5 PIGS IN BLANKETS +£6.5



# **MAINS**

FISH OF THE DAY Please ask your server.	
SURF & TURF PORK BELLY Roasted scallops & prawns, seared pak choi, sweet potato fries, lacquer sauce. GF	
HONEY ROASTED CHICKEN Grilled potatoes, beef tomato, wilted spinach, asparagus, lemon roasted jus. GF	
SEAFOOD LINGUINE Mussels, clams, squid & prawns in chilli, herb, tomato & white wine sauce.	
THAI GREEN CHICKEN CURRY Served with steamed rice. GF Mixed vegetable option available - £14 VE/GF	
MOULES FRITES Rustic bread.	
RACK OF LAMB  Dauphinoise potatoes, vegetable medley, lamb jus.	
BUTTERNUT SQUASH RISOTTO Herb & chilli topped with tempura vegetables. VE/GF	
SMOKED HADDOCK RISOTTO Poached egg, parmesan crisp. GF	
LOBSTER MAC & CHEESE  Garlic herb crust, dressed salad.	

# GRILL 8 OZ FILLET 10 OZ RIBEYE 28 Stuffed mushroom, roast tomato, hand cut chips with red wine jus, peppercorn or béarnaise sauce. GF CHATEAUBRIAND (for two) Served with dauphinoise potatoes, parmesan & truffle fries, onion rings, vegetable medley, stuffed portobello mushrooms, creamy spinach & red wine jus or peppercorn sauce or béarnaise sauce. + SCALLOPS & PRAWNS £15