

BOARDS

SALUMI *gfo* £10 for 1 or for 2 sharing £18
selection of cured meats, buffalo mozzarella, blush tomatoes, pickled veg, olives, sardinian music bread, homemade focaccia

VERDURE *gfo ve* £9 for 1 or for 2 sharing £17
chargrilled veg, sun dried tomatoes, nocellara olives, focaccia, sardinian bread

FORMAGGI *gfo n* £10 for 1 or for 2 sharing £18
pecorino ubriaco, 24 months aged parmesan, buffalo mozzarella, blue cheese, pinot marinated frosted grapes, tasted walnuts, focaccia

STARTERS & SMALL PLATES

- 2/3

GARLIC PIZZETTE CHOOSE FROM *gfo v*

£7

GARLIC CONFIT with mozzarella

MARINATED TOMATOES with mozzarella

NDUJA with mascarpone and honey chilli butter
- BRUSCHETTA *v vgo gfo n*

wild mushroom, crispy kale, goat's cheese

£8
- SALT & PEPPER CALAMARI

garlic mayo, spring onions, chilli

£9
- ARANCINO *v*

£7

porcini mushroom, mozzarella, tarragon, slow cooked herbs tomato
- 2/3

POLPETTE

Italian meatballs, arrabbiata, parmesan, focaccia bites

£8
- GAMBARI SALMORIGLIO

£10

gambas style pan fried tiger prawns, chorizo, roasted garlic, sliced fennels, pomegranate, charred orange, music bread
- 2/3

BRUSCHETTA ITALIANA *vgo gfo*

£8

marinated Isle of Wight tomatoes, garlic, basil pesto, shredded buffalo mozzarella

PASTA & GRAINS

- CHICKEN PARMIGIANA

£16

spaghetti napoli, tomato pomodoro, prosciutto, mozzarella, parmesan, dressed rocket, lemon pangrattato
- LANCASHIRE SEAFOOD LINGUINI *gfo n*

£15

sautéed prawns, calamari, mussels. lemon and pinot sauce, cherry tomatoes sugo, chorizo, almond pangrattato
- 2/3

NONNO'S LASAGNA

£16

ground beef, sweet Italian sausage meat, fennel, oregano, ricotta, bechamel, napoli sauce, served with dressed salad and fries
- RISOTTO

£12

wild mushroom, parmesan crisp, crispy sage
- 2/3

BUCATINI CARBONARA

£14

pancetta, creamy egg yolk sauce, parmesan, black pepper
- TAGLIATELLE BOLOGNESE

£13

classic Italian recipe with slow cooked ground beef and pork in tomato sauce
- FUSILLI

£13

arrabbiata sauce, chilli oil, roasted garlic, smoked chicken, pancetta
- 2/3

RAVIOLI VODKA *v*

£15

baked ravioli filled with ricotta and spinach, slow cooked tomato sauce, mozzarella, vodka

SALADS

- THE CLASSIC CAPRESE *gf*

£13

sliced marinated Isle of Wight tomatoes, buffalo mozzarella, basil pesto, oregano
- CAESAR SALAD *gfo*

£14

lemon roasted chicken, crispy pancetta, garlic croutons, anchovies, caesar dressing, 24 months aged parmesan
- MEAT FREE CAESAR *gfo vg*

£10



SERVED FROM MIDDAY



WAGON & HORSES

LANCASTER

BIG PLATES

- BRITISH FISH & CHIPS

£17

fresh Fleetwood fish, chips, mushy peas, tartare and scorched lemon
- 2/3

PIE OF THE DAY

£14

homemade pie made with full butter pastry. Ask your server for today's tasty filling, served with mushy peas, creamy mash, gravy
- ½ ROAST CHICKEN

£17

24 hours marinating BBQ style, slow cooked ½ chicken, fries, house slaw, dressed salad
- 8OZ CARTMEL VALLEY CUMBERLAND SAUSAGE

£15

creamy mash, roots vegetables, gravy
- 2/3

THE BURGER *gfo*

£16

2 x 3oz's of our own 3 steak blend beef burger patties, streaky bacon, tomato, mozzarella, gherkins, balsamic caramelised onion, house mayo, brioche bun, beer battered onion rings, skin on fries
- 2/3

THE ITALIAN BURGER *gfo*

£16

crispy breaded chicken, mozzarella, basil pesto, sliced heritage tomatoes, lettuce, house mayo, skin on fries
- SURF & TURF

£24

8oz picanha steak, garlic tiger prawns, confit mushroom, pomodorini italiani, beer battered onion rings, peppercorn sauce, garlic and herb butter
- QUAYSIDE CATCH OF THE DAY *gfo*

POA

fresh from Fleetwood poa, Italian herbs, tomato and basil provençale, Mediterranean vegetables
- MAIALE ITALIANO *gfo*

£21

10 hours slow cooked pork knuckle, fall-off-the-bone meat, crunchy crust, with sea salt baby potatoes, rosemary gremolata, peperonata italiana, chianti jus

MOULES

- MARINARA *gfo*

£15

nduja, parsley, lemon and toasted breads
- BLOODY MARY

£15

vodka, passata, chilli flakes, celery, chilli and Worcestershire sauce

HAND STRETCHED STONE BAKED PIZZA

- MARGHERITA *gfo vgo*

£10

tomato, mozzarella, basil
- 2/3

CAPRICCIOSA *gfo vgo*

£13

tomato, mozzarella, prosciutto, olives, artichokes, mushroom
- POLPETTE *gfo*

£14

tomato, mozzarella, Italian meatballs, ricotta cheese, oregano, parmesan
- CALABRESE *gfo*

£13

tomato, mozzarella, Italian ground sausage, nduja, spicy spianata, chilli flakes
- FUNGHI *gfo vgo*

£12

mushroom, mozzarella, garlic butter, spinach, caramelised onion
- 2/3

POLLO *gfo*

£14

tomato, mozzarella, roasted peppers, smoked chicken, black olives

ADDITIONAL PIZZA TOPPINGS £2 each

- Italian meatballs

prosciutto

mushrooms *v*
- spicy spianata

Italian ground sausage

olives *v*
- artichokes *v*

SIDES

SKIN ON FRIES	chip spice	ve	gfo	£4
HAND CUT CHIPS		ve	gfo	£5
THE LOADED	skin on fries, mozzarella, spicy spianata and nduja		gfo	£8
TRUFFLE & PARMESAN FRIES		gfo	v	£6
ITALIAN ROASTED POTATOES		ve	gf	£6
TENDERSTEM BROCCOLI & CARROTS				£6
SALAD	lettuce, tomatoes, rocket, balsamic glaze	ve	gf	£5
ROCKET & PARMESAN		ve	gf	£5

KIDS

MAINS £7

PIZZA MARGHERITA	gfo	ve
FISH & CHIPS		
CHEESEBURGER	& Fries	gfo
CHICKEN GOUJONS	& Fries	
MAC & CHEESE		v

DESSERTS £3

VANILLA ICE CREAM	
CHOCOLATE ICE CREAM	
NUTELLA & TOASTED	
MARSHMALLOW PIZZA	n

DESSERTS

2/3	TIRAMISÙ SPECIALE	n	£7
	espresso, marsala, kahlua, mascarpone, pistachio cream		
	RHUBARB & STRAWBERRY CRUMBLE	v	£7
	vanilla ice cream		
2/3	STICKY TOFFEE PUDDING	v	£7
	caramel sauce, amaretto cream		
2/3	CANNOLI SICILIANI	n	£7
	a famous Italian flaky tub with sweet ricotta, pistachio cream, crushed pistachios and summer fruits		
	LEMON & MASCARPONE TART	n	£7
	crushed pistachios, Italian meringue		
	STRUDEL DI MELE	n	£7
	apple and cinnamon with flaky pastry, toasted almond flakes, served with vanilla cream sauce		
	ICE CREAM / COPPA GELATO	v	£6
	vanilla ice cream, white chocolate ice cream, strawberries, whipped cream, chocolate sauce and rossini biscuits		

ALLERGIES AND DIETARY

PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

gfo dish can be altered to be gluten free gf dish is gluten free n contains nuts
vgo dish can be altered to be vegan vg dish is vegan v dish is vegetarian
all items may contain nuts or nut derivatives, ask to see our full allergen list or scan the QR.



a discretionary optional service charge of 10% will be added to your bill for tables of more than 8 guests, which is shared evenly amongst all team members. Please note if only ordering main courses allow a minimum of a 40 minute wait for food during busy periods. All prices include VAT.

M E N U

BREAKFAST

8AM to 11AM

FULL ENGLISH	gfo	£12
2 sausages, 2 bacon, 1 hash brown, black pudding, 2 eggs, beans, mushroom, tomatoes and toast		
MINI BREAKFAST	gfo	£9
1 sausage, 1 bacon, 1 hash brown, black pudding, 1 egg, beans, mushroom, tomatoes and toast		
AVOCADO ON TOAST	vg	£7
ADD poached egg		+ £2
ADD goats cheese		+ £2
ADD feta cheese		+ £2
EGGS BENEDICT	gfo	£8
PORRIDGE	gfo	£5
POSH PORRIDGE	gfo	£7
with almonds, banana, berries and maple syrup		
CROISSANT & JAM	v	£4
SIDE OF TOAST	v	£2
TEA OR COFFEE		£2

LIGHTER BITES

12PM to 5PM

HOT PANINI

ITALIAN MEATBALL	- mozzarella and tomato sauce	£7
PROSCIUTTO HAM	- cheese and artichoke	£8
SPICY SALAMI	- nduja and mozzarella	£8
ADD a side of fries		+ £3

ARTISAN CIABATTA

THE CLASSIC BLT	bacon, baby gem, tomato, mayonnaise	£7
CLASSIC CAPRESE	v mozzarella, tomato, pesto	£8
POSH FISH FINGER	battered haddock, tartare, baby gem	£8
EGG MAYONNAISE	v	£6
TUNA	lemon and red pepper mayonnaise	£8
ADD a side of fries		+ £3

JACKETS

TUNA MAYONNAISE	£8
BAKED BEANS & CHEESE	£7
SPICY ITALIAN GROUND BEEF	£7

2/3 COURSE DEAL DAILY FROM 5PM
2 COURSES £19 | 3 COURSES £23

dishes marked with a 2/3