

ASSHETON ARMS

DOWNHAM

STARTERS

CRISPY FISH GOUJONS £9.25
chunky tartare sauce

‘NDUJA & GOAT’S CHEESE
CROQUETTES £9.50
roasted garlic mayo

SALT & PEPPER
CAULIFLOWER (gf)(v) £7.75
chilli, spring onion, chilli jam

TEQUILA CURED
SALMON (gfo) £10.95
spicy tomato relish, sour cream,
guacamole, toasted tortilla shards

POTTED MORECAMBE BAY
SHRIMPS & PRAWNS (gf) £12.95
blade mace butter, toasted granary bread

SOUP DU JOUR (gfo) £6.50

KOREAN FRIED
CHICKEN (gf) £10.95
kimchi & sesame salad

HAM HOCK TERRINE £8.95
crispy hens egg, piccalilli dressing

BLACK PUDDING
SCOTCH EGG £8.85
curried leeks, coriander oil

MAINS

FISH & CHIPS £16.95
mushy peas, tartare sauce

OX CHEEK PIE £18.50
root vegetables, creamed potatoes, red wine jus

FISH PIE (gf) £17.50
topped with breadcrumbs & cheese, pod vegetables

RIB-EYE STEAK FRITES £29.95
dressed rocket, Café de Paris butter, fries

CHARGRILLED ASPARAGUS (v) £15.95
tenderstem broccoli, grilled goat’s cheese,
gnocchi and mint butter

PRIME STEAK BURGER (gfo) £18.95
crispy bacon, smoked Lancashire cheese,
truffle mayo, aspen fries

SPICED CAULIFLOWER &
CHICKPEA KORMA (gf) (ve) £15.95
braised rice, onion bhaji, toasted flat bread

10oz CHARGRILLED BACON CHOP (gf) £18.95
pineapple and chilli salsa, fried duck egg, triple cooked chips

ROBATA GRILLED SALMON £19.50
confit potatoes, lemon & chive sauce

SMOKED HADDOCK & LEEK RISOTTO £16.95
poached hens egg, chive dressing

PIRI PIRI CHICKEN &
CHORIZO SKEWER £16.95
toasted flat bread, chilli and coriander salad

CHICKEN CAESAR SALAD £16.50
cooked on our Robata grill with baby gem, toasted garlic
croutons, Caesar dressing

SANDWICHES

Available 12noon-6pm. Served with a salad garnish,
house slaw and root vegetable crisps (gfo)

TREACLE GLAZED HAM £8.25
orange piccalilli

CHEESE & ONION CHUTNEY £7.75

SMOKED SALMON & PRAWN £11.50

FILLET STEAK & BLUE CHEESE
CIABATTA £13.50

FISH FINGER CIABATTA £10.95
gem lettuce, tomato & tartare sauce

Please inform a member of staff if anyone in your party has
a food allergy or intolerance prior to ordering. We can then
advise you about the ingredients. Please note that as allergenic
ingredients, including nuts, are present in our kitchen, we are not
able to guarantee that any dish can be made 100% allergen free.
Fish dishes may contain bones.

PLATTERS

SEAFOOD PLATTER (gfo) £26.95
smoked salmon, potted shrimps and prawns in blade mace
butter, peppered mackerel fillet, smoked trout, pickled
rollmop, house salad, pickled cucumber, crusty bread

PLOUGHMAN’S PLATTER £24.95
treacle and orange glazed ham, pork pie, black pudding
scotch egg, Lancashire cheese, piccalilli, spiced fruit
chutney, house salad and crusty bread

SIDES

TRIPLE COOKED CHIPS (v) £4.50

SEA SALT FRIES (v) £4.50

ASPEN FRIES £6.95

HOUSE SALAD (ve) £4.95

SEASONAL VEGETABLES (ve) £4.95

ONION RINGS (v) £4.50

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SPARKLING & CHAMPAGNE

LUNETTA PROSECCO SPUMANTE, ITALY
A deliciously light & fruity Prosecco with hints of apple & peach.
200ml £7.95 / Bottle £32.95

LUNETTA PROSECCO ROSÉ EXTRA DRY, ITALY
Fresh berry aromas & a fine mousse lead to redcurrant & citrus notes.
200ml £8.95 / Bottle £34.50

LOUIS FOLLEA BRUT CHAMPAGNE, FRANCE
Toasted bread notes & delicate creaminess with hints of nectarine & lime.
125ml £10.95 / Bottle £55.50

WHITE WINE

CA DI PONTI GRILLO, SICILY
Fantastic alternative to Pinot. Ripe, sun-dried citrus characters with savoury notes.
175ml £5.80 / 250ml £7.75 / Bottle £22.50

FALSE BAY 'SLOW' CHENIN BLANC, SOUTH AFRICA
Fine mineral & apple notes with honey, herbaceous notes & creamy lemon character.
175ml £5.95 / 250ml £8.15 / Bottle £24.50

DOMAINE DE VEDILHAN SERICA VIOGNIER, FRANCE
Subtle texture & richness, rich stone fruits with lightly tannic herbs shining through.
175ml £6.95 / 250ml £9.50 / Bottle £27.95

NOVAS GRAN RESERVA ORGANIC CHARDONNAY, CHILE
Pineapple along with honeydew melon, notes of hazelnuts & a touch of vanilla.
175ml £7.75 / 250ml £10.95 / Bottle £31.95

MOKO BLACK SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND
Fresh & zesty. This is a restrained Sauvignon Blanc with delicate palate & a crunchy citrus finish.
175ml £8.05 / 250ml £11.50 / Bottle £33.50

ROSÉ WINE

MIRABELLO PINOT GRIGIO ROSÉ, ITALY
Pale coral pink rosé with delicate aromas of red berries.
175ml £5.95 / 250ml £7.95 / Bottle £22.95

DUNE GRIS DE GRIS ROSÉ SABLE DE CAMARGUE, FRANCE
An enchantingly pale, copper coloured rosé - very chic.
175ml £6.50 / 250ml £8.95 / Bottle £25.95

DOMAINE DE LA VIEILLE TOUR, CÔTES DE PROVENCE, FRANCE
A perfectly pale pink & elegant Provencal rosé.
175ml £8.50 / 250ml £11.95 / Bottle £34.95

RED WINE

LES OLIVIERS MERLOT, FRANCE
A lusciously fruity red with a rich & satisfying finish.
175ml £6.15 / 250ml £7.95 / Bottle £23.00

THE WISHBONE SHIRAZ GRENACHE, AUSTRALIA
Lovely & ripe, medium to full bodied with juicy plum & raspberry on the palate.
175ml £6.50 / 250ml £9.05 / Bottle £26.50

BOUTINOT 'LES COTEAUX' CÔTES DU RHÔNE VILLAGES, FRANCE
A typical Côtes du Rhône with red berry, brambly fruit underpinned by subtle oaky nuances.
175ml £6.95 / 250ml £9.50 / Bottle £27.95

PABLO Y WALTER MALBEC, ARGENTINA
A really pure expression of Malbec, bright red & juicy with rich chocolate flavours.
175ml £7.35 / 250ml £10.25 / Bottle £29.50

ONTANON ECOLOGICO RIOJA, SPAIN
Full-flavoured modern style of organic Rioja with ripe plum & dark cherry fruit.
175ml £8.05 / 250ml £11.25 / Bottle £32.95

AFTER DINNER DRINKS

COGNAC

Hennessy VS	£4.95
Remy Martin VSOP	£5.95
Courvoisier XO	£12.45
Remy Martin XO	£21.95

WHISKEY

Glenmorangie	£5.20
Woodford Reserve	£5.95
Dalmore 12 YO	£6.50
Chivas Regal	£7.95
Oban	£9.95

PORT

Krohn Ruby Port	£4.50
Niepoort Tawny Dee	£6.25

LIQUEURS

Disaronno	£4.25
Grand Marnier	£3.95
Baileys	£4.75
Benedictine	£4.50
Tosolini Limoncello	£5.50
Cazcabel Coffee Liqueur	£4.25
Glavya	£4.50
Harveys Fino Sherry	£3.95
Berneroy Fine Calvados	£4.75