



Small Plates

(selection of dishes using locally produced meat & poultry from named farms within a 30-mile radius)

Lancashire Charcuterie Board (suggested to share) (GFO)	17
Locally produced venison chorizo, Bloor's honey roast ham, Sandham's tasty Lancashire cheese, pickled heritage vegetables, bramble & lavender chutney, in-house sourdough, Windmill cultured butter	
Artisanal Bread Board (GFO)	8
Malt & rye bloomer, in-house sourdough, grissini, focaccia, Windmill cultured butter, Yellow rosemary & sea salt infused cold pressed rapeseed oil, confit garlic	
Pork & Bury Black Pudding Runny Scotch Egg	7.5
Lancashire pork, free range Bannister's farm egg, toffee apple, grain mustard sauce	
Windmill French Onion Soup (GFO)	7
Slow cooked caramelised onion & tarragon soup, tasty Lancashire cheese croute, tarragon oil	
Lancashire Goats' Curd & Tomato Bruschetta	7.5
Heritage tomato, grilled sourdough	
Prawn & Crayfish Cocktail (GFO)	9
Buttered wholemeal, shredded gem, Marie rose, spicy bloody Mary dip, samphire	
Duck Liver & Black Truffle Parfait	9.5
Harissa spiced tomato jam, grilled focaccia, preserved lemon gel	
Smoked Haddock Fishcake	9
Crispy hens egg, peas & shoots, lemon & garlic mayonnaise	
Crispy Korean Chicken Goujon	8
Fermented chilli sauce, pickled hispi cabbage, lime mayonnaise	
Charcoal & Blue Corn Tortilla Nachos (V, VEO)	9
Smashed avocado, fresh tomato salsa, in-house sour cream	

KEY: (V) vegetarian. (VE) vegan. (GF) gluten-free. (VEO) vegan option available. (GFO) gluten-free option available. (N) nuts.
You must notify us if you have any allergies – our kitchen uses key allergens, we cannot guarantee against cross contamination. We can provide more advice if needed. Fish may contain small bones.
 Service charge is **NOT** added to any bill.



From the Field

(selection of dishes using locally produced meat & poultry from named farms within a 30-mile radius)

Pan-fried Lamb Rump (GFO)	24
Pressed lamb breast, bramble & lavender jus, pomme Anna, salt baked candy beet, dandelion fritters	
Confit Lancashire Chicken (GF)	19
Salt baked new potatoes, sorrel & pea cream, grilled asparagus, herb infused oil	
12-hour Braised Asian Short Rib	23
Sticky coconut rice, Asian slaw, sweet soy, pak choi, crispy rice noodles	
Windmill Burger	18
Smashed rib cap mince patties, potato fahl bun, creamy Lancashire sauce, crisp maple bacon, tomato jam, Windmill slaw, skin-on fries	
Chicken Burger	17
Crispy Cajun chicken, potato fahl bun, maple-glazed bacon, spicy chilli mayo, Windmill slaw, skin-on fries	
Steak & Ale Pie	17
Mashed potato, sautéed greens, gravy	
Flat Iron Steak	19
Thyme roast tomatoes, roast mushroom, triple-cooked chips, peppercorn sauce	
Grilled Pork Tomahawk	23
Fried egg, black truffle, celeriac puree, polenta chips, crispy kale	
Bacon Chop (GF)	17
Fried egg, garden peas, triple-cooked chips	
Guest Steak (please ask your server about our daily steak specials) (GF)	market price
Thyme roast tomatoes, roast mushroom, triple-cooked chips, peppercorn sauce	

KEY: (V) vegetarian. (VE) vegan. (GF) gluten-free. (VEO) vegan option available. (GFO) gluten-free option available. (N) nuts.

You must notify us if you have any allergies – our kitchen uses key allergens, we cannot guarantee against cross contamination. We can provide more advice if needed. Fish may contain small bones.

Service charge is **NOT** added to any bill.



From the Earth

(selection of vegan & vegetarian dishes using locally produced vegetables & dairy from named farms within a 30-mile radius)

Lancashire Cheese Pie (V)	17
Sandham's Lancashire cheese, caramelised onions, mash, seasonal vegetables, Cumberland sauce	
Roast Heritage Squash Risotto (VE, GF)	14
Sage, salted pumpkin seeds, pumpkin oil	
Cauliflower Steak (VE, GF)	15.5
Burnt cauliflower puree, Bombay potatoes, mango chutney, onion pickle	
Halloumi Burger (GFO, VEO)	16
Halloumi, hummus, roast red pepper, potato fahl bun, harissa, sweet potato fries	
Greek Salad (V, VEO, GF)	14
Cos lettuce, cucumber, tomatoes, olives, feta cheese, tzatziki	

From the Sea

(selection of dishes using produce from our local fishmongers)

Windmill Fish Pie (GFO)	19
Smoked haddock, prawn, cod, salmon, creamed mash, poached egg, herb panko	
Windmill Fish & Chips	17
Fleetwood landed haddock, ale batter, mushy peas, chunky tartare, triple-cooked chips	
Pan-fried Seabass (GF)	22
Steamed Morecambe mussels, lobster bisque, potato fondant, samphire, crispy seaweed	

Daily Fish Board

Please ask your server about our daily fish specials

From the Air

(selection of game dishes using produce from our game hunters)

See our seasonal game board

KEY: (V) vegetarian. (VE) vegan. (GF) gluten-free. (VEO) vegan option available. (GFO) gluten-free option available. (N) nuts.
You must notify us if you have any allergies – our kitchen uses key allergens, we cannot guarantee against cross contamination. We can provide more advice if needed. Fish may contain small bones.
Service charge is **NOT** added to any bill.



On the Side

Sweet Potato Fries	5	Hand-cut Chips	4	Skin-on Fries	4	Creamy Mash	4
Roast New Potatoes	4	Pumpkin Mash	4	Pak Choi	4.5	Seasonal Greens	4
Bread & Cultured Butter	5	Side Salad	4				
Peppercorn Sauce	4	Diane Sauce	4	Blue Cheese Sauce	4		

From the Pastry Chef

Valrhona Chocolate Torte				7.5
Malt & white chocolate cremeux, black cherry gel				
White Chocolate & Pistachio Blondie (N)				7.5
Grand Marnier orange compote, viola glass				
Sticky Stem Ginger Toffee Pudding (N)				7.5
Praline ice cream				
Crème Catalan (GFO)				7.5
Strawberries, shortbread				
Mango Panna Cotta (VE, GF)				7.5
		Passion fruit sorbet, coconut tuille		
Pina Colada Sundae (GF, N)				7.5
Spiced pineapple compress, rum & raisin ice cream, coconut cream, toasted almonds				
Affogato (N)				7.5
Espresso, crushed amaretti biscuits				
Longridge Ice Cream Selection	(please ask your server about our current flavours)			
Fruit crisps, tuilles				
1 scoop – £2.5	2 scoops – £5	3 scoops – £7.5		
Cheeseboard (please see our specials board)				
A selection of Lancashire sourced cheeses & condiments				

KEY: (V) vegetarian. (VE) vegan. (GF) gluten-free. (VEO) vegan option available. (GFO) gluten-free option available. (N) nuts.
You must notify us if you have any allergies – our kitchen uses key allergens, we cannot guarantee against cross contamination. We can provide more advice if needed. Fish may contain small bones.
 Service charge is **NOT** added to any bill.