

Saturday Evening Menu

Appetisers...

Olives, hummus and flatbread £5.95	Garlic flatbread £3.00	Stuffed peppers £4.50	Garlic flatbread with cheese £3.50
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Starters...

Slow roasted pork croquettes with pickled shallots, and red wine jus £5.95	King prawns with bacon dust and a chilli jam £7.95	Tomato, mozzarella and basil salad £5.15	Soup of the day with warm bread and butter £4.95
Bury black pudding and tomato stack with a wholegrain mustard dressing £5.25	Field mushrooms, red onion marmalade topped with stilton cheese £5.50	Platter for 2 people, selection of cured meats, flatbread, olives and mozzarella, stuffed pepper and hummus £13.95	

Mains...

Peppered herb crumbed pork fillet, pomme anna potatoes and red wine jus £15.95	Fillet of cod, sautéed new potatoes, carrot and vanilla velouté £14.95	Rump of lamb, sour cream and chive mashed potatoes and salsa verde £17.95
Pumpkin tortellini served with a sage butter £12.95	Beer battered haddock, chips and mushy peas, tartare sauce £12.95	Chicken breast, pomme anna, silver skin onions, bacon lardons & jus £14.95
10oz Rib-eye steak, a rich flavour due to the fat content, recommended to be cooked medium rare or above £23.00	8oz Fillet steak, the most lean and tender of all the steaks £27.00	Homemade burger, topped with cheese on brioche bun, baby gem,, beef tomato, fries and tomato relish £12.95

Our steaks are served with hand cut chips, slow roasted tomato & baked field mushroom

Sides...

Red wine & blue cheese £2.00	Triple cooked chips £3.50
Garlic and herb butter £2.00	Selection of vegetables £3.00
Peppercorn sauce £2.00	Side Salad £3.00

Our food is cooked to order, using fresh ingredients locally sourced, we may have small delays during busy periods. Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free if you have any allergens please make your server aware. Fish and poultry may contain bones

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Desserts...

Strawberry and Prosecco cheesecake	£5.95
Toffee sponge pudding, toffee sauce and toffee crunch ice cream	£5.25
Chefs crème brûlée with shortbread biscuit	£5.95
Belgium chocolate truffle with clotted cream	£5.95
Three scoops of ice cream or homemade sorbet	£5.50

Chocolate	Lemon sorbet	Strawberry
Vanilla	Raspberry sorbet	Honeycomb

Cheese boards

Duo of cheese	£6.00
Trio of cheese	£8.50

Blue Stilton cheese — *Lancashire*

Blue Stilton's distinctive blue veins are created by piercing the crust of the cheese with stainless steel needles, allowing air into the core. The manufacturing and ripening process takes approximately nine to twelve weeks.

Smoked applewood — *Somerset*

Made from West Country Cheddar since 1965, Applewood captures the flavour of the British countryside. A delicious smoke flavoured cheddar perfect for all

Brie — *France*

Brie is the best known French cheese and has a nickname "The Queen of Cheeses". Brie is a soft cheese named after the French region Brie, where it was originally created

Dessert wine and port

Moscatel 125ml	£4.00
<i>Aromas of white flowers, peach, apricots & quince carry through to a palate of more ripe stone fruits</i>	
Cockburn's ruby port	£3.00
Taylor's LBV port	£4.00

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