

Saturday Evening Menu

Appetisers...

Olives, hummus and flatbread £5.95	Garlic flatbread £3.00	Stuffed peppers £4.50	Garlic flatbread with cheese £3.50	Selection of mini sourdough & oils £4.50
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Starters...

White bait, petit salad with tartare sauce £5.95	King prawns, chorizo, pimento peppers tomato and chilli sauce on sourdough £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 £5.50	Mushrooms on toast, in a creamy garlic & spinach sauce on toasted sourdough £5.50	Duck liver, orange and gin parfait chutney, petit salad and toast £5.95	Platter for 2 people, selection of cured meats, flatbread, olives and mozzarella, stuffed pepper and hummus £13.95

Mains...

Pork duo, belly and fillet with pomme anna potatoes and red wine jus £15.95	Black sheep ale battered haddock, hand cut chips, pea puree and tartare sauce £12.95	Lamb rump, braised shoulder, fondant potato and a red current reduction £18.50
Pea & mint ravioli with a pea velouté £12.95	Moroccan chick pea and tomato pie with sweet potato fries £12.95	Chicken breast, pomme anna potato, roasted pepper, chorizo and tomato ragout £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, 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...

Chefs cheesecake of the day with fruit coulis	£5.95	
Toffee sponge pudding, toffee sauce and honeycomb ice cream	£5.25	
Baileys crème brûlée with shortbread biscuit	£5.95	
Belgian chocolate truffle torte, chocolate sauce & Chantilly cream	£5.95	
Three scoops of ice cream or 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
Taylors LBV port	£4.00

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