The Menu

Starters

Hot & Spicy Cajun Chicken ©Ω (262cal)

Chorizo and Red Pepper (590cal)

and a sweet chilli dip

cheese & a sour cream dip

Spicy Crab Cakes (530cal)

spices and delicately grilled .. Served with a crisp salad

Tender strips of chicken breast that have been tossed in cajun

Chorizo and red peppers slow roasted with garlic and seasoned

3 crispy fishcakes made with white & brown crab meat flavoured

with mustard, celery & cayenne pepper coated in breadcrumb

with oregano on a garlic ciabatta, garnished with flakes of feta

Prawn Cocktail (562cal)

£6.50

£6.75

£6.75

£6.75 Succulent chilled greenland prawns, crisp salad, bloomer bread & butter and a classic marie rose sauce

£6.25

Loaded Potato Skins ©*

Baked potato skins served with a salad garnish & choice of filling: Ham & Cheese (634cal), Mushrooms and Stilton v (688cal), Pulled Pork (475cal), Chilli Con Carne (776cal) or Vegan 3 Bean Chilli vv ©Ω (544cal) *Please let the staff know if this dish needs to be gluten free

v Creamy Garlic Mushrooms (643cal) £6.25

Mushrooms served in a creamy sauce made with double cream, tomato puree and garlic drizzled on slices of fresh garlic Ciabatta

Mains

flecked with coriander, served with a crisp salad and mayonnaise dip

All of our A' la carte meals are served with complimentary chips and seasonal vegetables as standard, if requested a salad bowl and new potatoes in skins will also be served complimentary. Bistro meals do not come with these options Chicken

The Grill

V Halloumi Fries with Chilli © (625cal)

Served with a crisp salad and Sweet chilli dip

American Sharing Platter (1494cal)

Served with Texan BBQ & garlic mayonnaise dips

Soup of the Day

bread and butter

Cypriot Halloumi cheese with a hint of chilli, deep fried

A bowl of piping hot soup served with hand carved bloomer

Potato skins, onion rings, breaded mushrooms, Southern fried chicken pieces, Cajun chicken strips & garlic ciabatta.

£6.50

£5.50

£15.50

Grilled Gammon Steak ©Ω Grilled 8oz Gammon topped with pineapple (438cal) with fried egg (500cal) or both (528cal) for 99p extra	£11.95		
7oz Fillet Steak © (445cal) The most prized cut of them all, our fillets are incredibly tender, served with fried mushrooms and vine tomatoe			
10oz Sirloin Steak © (469cal) A popular steak choice ,delicious on its own or add a sa for £2.50 served with fried mushrooms and vine tomate			
8oz Rump Steak © (500cal) This tasty cut of steak is grilled to your liking with fried mushroom and vine tomatoes. Add a sauce for £2.50	£16.95		
The Mighty Mixed Grill (1624cal) Not for the faint hearted. An 8oz Rump steak, 4oz gammon, Cajun chicken strips, 2 pork and spring o sausages, fried mushrooms, onion rings and a fried egg			
Favourites			
Home Baked Steak & Kidney Pie (1028cal) Lean and tender steak and kidney to make this tradition topped with a mouth watering short crust pastry			
Boozy Bullock Pie (890cal) In memory of Audrey whose recipe made this pie famo A delicious shortcrust pastry case packed with lean ten- cooked with beer, red wine, onions, mushrooms, bacon	der beef		
Classic Lasagne (705cal) Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce	£13.45		

Rump Steak Ω (250cal) 4oz Rump Steak grilled to your liking served with fried Mushrooms. Upgrade to an 8oz steak for £4

Cajun Chicken Strips ©Ω (248cal) Grilled strips of chicken breast dusted with Cajun spices

Gammon ©Ω (295/233cal) A succulent 4oz gammon steak with an egg or grilled pineapple. Upgrade to an 8oz gammon for £2.95

	64cal) mothered in a hickory smoked h melted cheese and crispy bao	
	nicken dishes. 2 parcels of chick ntly cooked and served in a ri	
Southern fried chicken piec	(47cal) res drizzled with a tasty katsu o arnished with ribbons of cucus ce	2
V	egetarian	
	(428cal) a Mediterranean tomato sauce, , topped with a cheese and spir	
v Nut Roast Dinner	(633cal)	£12.50
Succulant nut react with to	nder muchrooms, chopped has	almute and

Succulent nut roast with tender mushrooms, chopped hazelnuts and brown rice with Tamari and garlic served with a Yorkshire pudding, roast potatoes and a vegetarian gravy

v Mediterranean Vegetable Risotto © (543cal) £11.95 A classic risotto packed with flavour with slow roasted vegetables and bound with crème fraiche

v Four Cheese Farfalle (753cal) £11.50 Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

"Triple Take" COMBO £17.95 This popular meal for one person enables you to

make up your own Winning combination. Pick 3 from the selection below

Spicy White Crab Cakes (516cal) 3 Crispy Fishcakes with white & brown crab meat spiced with mustard, celery & cayenne

Southern Fried Chicken Mini Fillets (139cal) 2 mini chicken fillets in a tasty southern fried coating

Fish

Whole Tail Scampi Ω (554cal)	£11.75
Delicately fried whole tails of scampi in our own unique	
coating served with a lemon wedge and tartare sauce	

Freshly Battered Cod Fillet Ω (663cal) £13.95 A large skinless fillet of fish, freshly battered and served with mushy or garden peas, tartare sauce and a lemon wedge

Luxury Fish Pie © (589cal) £15.95 Probably the best fish pie with Salmon, Hake, Smoked Haddock and King Prawns bound in a creamy leek sauce, topped with fluffy mashed potato and melted cheddar cheese

Vegan

vv Three Bean Chilli ©Ω (522cal) £11.75 Butter beans, red kidney beans and chick peas simmered in a spicy chilli sauce with aubergines, courgettes, peppers, onions and chopped tomatoes and accompanied with white rice

£11.75 vv Cauliflower & Red Pepper Curry ©Ω (624cal) Cauliflower and red peppers in a tasty mild dairy and gluten free curry sauce served with white rice

vv Plant Based Meatballs & Pasta Ω (663cal) £12.95 Plant based balls with mushrooms, beetroot and onion in a tasty Italian style tomato sauce on a bed of pasta

vv Quorn, Leek, Broccoli & Bean Risotto Ω (489cal) £12.95 A light risotto with soya, coconut milk, celery, garlic, leeks, broccoli, spinach and beans topped with pan fried quorn fillets

> Battered Cod Fillet Ω (622cal) Freshly battered 5oz fillet of skinless cod fillet

Pork & Spring Onion Sausages(508cal) Two delicious popular sausages

> Deep Fried Scampi Ω (479cal) 5 pieces of breaded whole tail scampi

Lasagne (352cal) Half a portion of the Italian classic

Pesto Chicken Risotto © (978cal) £16.50

A Chicken breast wrapped in Parma ham around a mozzarella and pesto filling set on a creamy tomato and slow roasted Mediterranean vegetable risotto.

Bistro Selection

Available from 5pm

12oz Tomahawk Pork chop (634cal) £15.25 A grilled 12oz Tomahawk pork chop on a bed of lyonnaise potatoes, roasted carrot and parsnip served with a cheese and cider

Lemon Butter Baked Salmon Fillet © (662cal) £17.95 A baked fillet of salmon in a lemon butter served on a bed of butternut squash puree, buttered new potatoes, roasted carrot and parsnip

Chicken Diane

£14.95 (863cal)

French trimmed chicken on a bed of potato gratin dauphinoise served with roasted carrots and parsnips, accompanied with a creamy brandy sauce of onions, mushrooms and french mustard

Garlic Chicken ©

£14.95 (876cal)

French trimmed chicken gently grilled, on a potato gratin dauphinoise, served with a creamy tomato, onion and garlic sauce, roasted carrots and parsnip sauce and bacon bits

Ultimate Burger (1059cal) £14.95 A tasty beef burger and battered American chicken burger, topped with bacon, onion rings, cheese and gherkins, sandwiched in a toasted Brioche bun, served with salad, pot of homemade coleslaw and chips

Our menus are made to order so please allow 35 minutes if you are not having starters

Braised Beef Bourguignon £17.50 (852cal) A twist on the classic of a beef fillet slowly braised in a liquor of red wine, silver skin onions, carrot's, mushrooms and bacon with herby mashed potato and parsnip crisps

Honey & Mint Glazed lamb (949cal) £18.95

A honey and mint marinated rack of lamb, sealed on the stove and oven baked to your liking . Served on a bed of lyonnaise potatoes, roasted carrot and parsnip accompanied with a tasty mint gravy



Scan me for allergens

Chips (216cal)	£2.95
Mash Potato (123cal)	£2.95
Fried Mushrooms (62cal)	£2.50
Chilli Halloumi fries (570cal)	£4.95

Although our portions are generous you may like to share a bit on the side

A Bit on the Side

Jacket Potato & butter (349cal)	£3.00	Garlic Ciabatta (396cal)	£2.95
White Rice (254cal)	£2.50	Onion Rings (558cal)	£3.25
Coleslaw (129cal)	£2.50	Baguette & Butter (403cal)	£2.00
Side Salad (29cal)	£2.95	Vegetables	£3.00

Cheesy Garlic Ciabatta (591cal)	£3.95
Spiral Spicy Fries (598cal)	£3.25
Sweet Potato Fries (552cal)	£3.50
Sauces	£2.50

Au Poivre(151cal), Stilton(279cal), Diane(268cal), Garlic,(362cal) or Lemon & Chive (247cal)

Starters

Soup of The Day A bowl of piping hot soup served with a roll and butter

vv **Loaded Potato Skins** © 2 boats of potato skins served with a light salad garnish, filled with a three bean chilli or Ham and cheese (*only the three bean filling is dairy free)

v **Golden Breaded Mushrooms** Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Southern Fried Chicken Two chicken mini fillets in a southern style coating served with a

I wo chicken mini fillets in a southern style coating served with a Texan barbeque dip and a crisp salad

Whole Tail Scampi Ω Whole tail scampi pieces delicately fried and served with a tartare dip, lemon wedge, chips and mushy or garden peas

Ham, **Egg and Chips** ©Ω Tasty home baked honey roast ham with two fried eggs,

Chips and garden peas

Chilli Con Carne©Ω A Mexican favourite served with white rice and tortilla chips

v Four Cheese Farfalle Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta



EARLY BIRD MENU

Served Monday to Saturday 12-5 PBILAPUBCOMPANY

One Course£10.00Two Course£15.00Three Course£20.00

Early Diner Mains

Large Omelette © A large omelette with a choice of two fillings served with a crisp salad and chips Fillings: Cheese, Bacon, Ham, Baked Beans, Mushrooms & Red Onion

Roast of the Day Todays roast served with roasted & new potatoes, peas, carrots, a Yorkshire pudding and gravy

Sausage & Mash Two tasty pork & spring onion sausages on a bed of mashed potato, topped with a rich gravy and accompanied with peas and carrots

Puddings

Sticky Toffee Pudding A generous slice of butterscoth soaked sponge in a sticky toffee sauce with a tasty custard

vv **Passionfruit & Orange Cheesecake** $@\Omega$ A gluten free summer cheesecake with passionfruit and orange served with dairy free ice cream

> Plain & Simple ©Ω* 3 scoops of vanilla ice cream with a choice of raspberry, chocolate or toffee sauce *can be made dairy free upon request

Apple & Blackberry Crumble © Baked apples and blackberries with a crunchy gluten free crumble served with a tasty custard

Cajun Chicken ©

A butterflied chicken breast marinated in Cajun spices accompanied with a soured cream, served with chips and salad

vv **Cauliflower & Red Pepper Curry** ©Ω Cauliflower and red peppers in a tasty mild dairy and gluten free curry sauce served with white rice

vv Leek, Broccoli & Bean Risotto Ω A light risotto with leeks, broccoli and beans in a creamy sauce with soya and onion

Cottage Pie

Succulent minced beef, carrots and onions topped with a fluffy mashed potato topped with cheddar cheese. Served with garden peas, carrots and gravy

Jacket Potato

£5.95

A large baked potato served with a crispy garden salad and butter.

Add a filling or two from the choices below: £1.65 each Cheese, Coleslaw,

Beans, Home Cooked Ham, Bacon Mushrooms, Tuna Mayonnaise , Pulled Pork

£2.45 each Prawns with Marie Rose sauce, Cajun Chicken, Chilli Con Carne, Three Bean Chilli,

Loaded Fries £10.25

A bowl of chips loaded with a cajun cheese sauce, pieces of cajun chicken & bacon bits topped with melted cheese

Topped Nachos © £6.50

Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños Add a filling for an extra £1.50 each : BBQ Pulled Pork, Chilli Con Carne or 3 bean chilli (vv) Make it a sharer for an extra £4.00

Snack Menu

Served Monday - Saturday from 12-5pm

Build a Burger

£11.50 A brioche bun served with a crisp salad , homemade coleslaw and chips

Step One... Choose a burger from the choice of:

Traditional Beef Burger Southern Fried Chicken Burger v Nut Roast American Style Battered Chicken Burger

Step Two... choose a topping

Grilled Chilli Halloumi, Melted Stilton, Cheddar or Brie , Grilled Bacon, Fried Egg, Pulled Pork, Onion Rings, Fried Mushrooms

Step Three... Add any extra toppings for 95p each, or double up your burger patty for an extra £2.95!

Baguette & Bloomer Bar

£7.95

Doorstop bloomer or white baguette with a salad garnish and a choice of crisps, chips or upgrade to sweet potato or curly fries for £1.00 extra.

HOT FILLINGS

Brie & Bacon

Pork & Spring Onion Sausage & Fried Onions Battered Jumbo Fish Fingers with tartare sauce 80z Rump Steak & Fried Onions £4 extra Roast Beef and Fried Red Onion

COLD FILLNGS

Tuna Mayonnaise & Cucumber Cheddar Cheese and Sweet Pickle Ham and Coleslaw Prawns in Marie Rose Sauce

A bit on the side

Coleslaw £2.50 Onion Rings £3.25 Halloumi Fries £4.95

Sunday Lunch Roast Dinner

Served every Sunday from midday

£12.50

All Sunday Lunch main Courses are served with roasted and mashed potatoes, seasonal vegetables, stuffing, Yorkshire pudding and a rich gravy Choose from:

WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST, FOR JUST £2.95 EXTRA YOU CAN HAVE THE CHOICE OF AN EXTRA MEAT, YORKSHIRE PUDDING AND STUFFING Traditional Roast Beef Roast Leg of Lamb Roast Gammon Chicken Breast v Nut roast WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST, FOR JUST £2.95 EXTRA YOU CAN HAVE THE CHOICE OF AN EXTRA MEAT, YORKSHIRE PUDDING AND STUFFING

© = Gluten Free * v = Vegetarian vv = Vegan Ω= Dairy Free* *whilst dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee they are solely produced in a gluten free or allergen free environment

Please speak to a member of staff if you have allergies

Calorie RDA

Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, but some variation may occur.