# 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

<b>Grilled Gammon Steak</b> ©Ω Grilled 8oz Gammon topped with pineapple (438cal) with fried egg (500cal) or both (528cal) for 99p extra	£11.95		
<b>7oz Fillet Steak</b> © (445cal) The most prized cut of them all, our fillets are incredibly tender, served with fried mushrooms and vine tomatoe			
<b>10oz Sirloin Steak</b> © (469cal) A popular steak choice ,delicious on its own or add a sa for £2.50 served with fried mushrooms and vine tomate			
<b>8oz Rump Steak</b> © (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		
<b>The Mighty Mixed Grill</b> (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			
<b>Boozy Bullock Pie</b> (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		
<b>Classic Lasagne</b> (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**  $\Omega$  (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  $\Omega$  (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	<b>Onion Rings</b> (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**  $\Omega$ 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  $\Omega$ 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.