

BAR AND GRILL MENU

ENTERTAINMENT • RELAXED DINING • FUN & LAUGHTER

Starters

Seasonal Soup £4.50

A bowl full of the finest seasonal ingredients served with locally baked bread

Homemade Chicken Liver Pate £4.75

Simply delicious served with hot buttered toast

Barbeque Glazed Baby Back Ribs £5.95

Prime pork ribs marinated & cooked in our own special recipe sauce

The Grill Brunch - served all day everyday £5.95

Succulent Cumberland sausage, crispy back bacon, award winning Bury black pudding, poached hens egg, sauté potatoes, grilled mushroom, roast tomato with a honey mustard dressing

Or why not have as a Main Course £9.95

Garlic Bread (v) - which way would you like yours?

Classic with melting butter & herb oil, great to share £3.50

OR with melting cheese £4.00

OR with roast tomato pasatta £4.00

A Taste of Asia £5.95

A lightly spiced chicken tikka skewer, onion bhaji & crisp vegetable samosa with raita & mango chutney

Moules Mariniere £5.95

Your choice of the classic combination of mussels, shallots, garlic, white wine & cream with fresh parsley served with garlic bread or with a rich tomato & herb sauce

Button Mushrooms £4.50

In a traditional garlic & white wine sauce

King Prawns wrapped in Filo Pastry £4.95

Served with a red onion & cucumber salad & sweet chilli dipping sauce

Deep Fried Brie £4.50

Breadcrumbed wedges of brie served with cranberry sauce & mixed leaves

From the Char Grill

All our steak and char grilled chicken dishes are served with roast tomato, grilled flat cap mushroom, fresh rocket and your choice of potatoes.

Choose from hand cut chips, steak cut chips or sauté potatoes.

10oz Sirloin Steak £15.95

A prime cut of Bowland beef, cooked to your liking - ideally served rare to medium well done

Dry Cured 8oz Gammon Steak £10.95

Offered with your choice of grilled pineapple or fried hen's egg

Mixed Grill £16.95

Choice cuts of rump steak, gammon, black pudding & lamb chop served with fried hen's egg

Char Grilled Chicken £12.95

Butterfly chicken fillet, char grilled to perfection served with your choice of sauce - Chef recommends the three mustard & shallot sauce

Slider Beef Burger £9.50

Melted Lancashire cheese, onion rings, pickled gherkin, crisp lettuce and tomato served with your choice of hand cut or steak cut chips

Main Course Dishes

Classic Fish & Chips £9.95

Fresh fish fillet delivered daily from Fleetwood, crisp batter, chips & mushy peas

Roast Salmon Fillet £11.95

Served with warm Mediterranean vegetables, sauté new potatoes, basil pesto crust & a light balsamic syrup

Slow Cooked Lamb Shank £15.95

Served with chorizo and spring onion mash potato, fine green bean bundle, crispy bacon, shiraz syrup & a cranberry & mint jus

Penne Pollo Crema (vo) £9.95

Pasta bake with chicken, ham, pepperoni, roast Mediterranean vegetables in a creamy white wine sauce topped with mozzarella served with garlic bread

Chefs Pie of the Day £10.95

Served with hand-cut chips and carrots

Diavola (vo) £9.95

Pasta bake with chicken, ham, pepperoni, jalapeños, roasted Mediterranean vegetables in a spicy tomato tangy sauce topped with mozzarella served with garlic bread

Singapore Noodles (vo) £12.95

King prawns, chicken, egg noodles, garlic, beans sprouts & bamboo shoots with a mild curry & sweet soy sauce with shrimp crackers

Homemade Beef Enchilladas £10.95

Jalapenos, melted cheese and rich tangy tomato sauce. Served with spicy potato wedges, nachos and sour cream

From the Pizza Oven *All of our pizzas have a mozzarella & tomato base*

Margarita (v) £7.95

The classic mozzarella, tomato & oregano pizza with basil pesto

Hawaiian £8.95

Tender ham & juicy pineapple

Americano £8.95

With sliced double pepperoni

The Sizzler £8.95

Sizzling spicy chilli chicken & roast peppers, hint of garlic

Quattro Stagioni £9.95

Four seasons featuring ham, chilli chicken, mushroom & pepperoni

Meat Feast £9.95

Ham, pepperoni, chilli chicken, bolognese, jalapeños & our own recipe BBQ sauce – it's a bit of an animal

Sauces & Side Orders

Creamy Pepper Sauce £1.75

Classic Diane Sauce £1.75

Red Wine Jus £1.50

Shallot & Three Mustard Sauce £1.75

Seasonal Vegetables £2.50

House Salad £2.50

Potato Wedges £2.50

Onion Rings £2.50

Hand Cut Chips £2.50

Steak Cut Chips £2.00

Please see our
**SPECIALS
BOARDS**
for today's
house specialities
& desserts

**WE RECOMMEND YOU RESERVE YOUR TABLE
TO AVOID DISAPPOINTMENT 01772 674422**

v = Vegetarian vo = Vegetarian Option

We make every effort to identify dishes & ingredients that may cause allergic reactions for guests with particular food allergies. Please discuss with our team any concerns you may have or ask for guidance from us

WINE MENU

WHITE WINES

Los Pastos Sauvignon Blanc (Chile) 1 Lovely herbaceous tropical fruit flavours with refreshing balancing acidity.	£13.95
Los Pastos Chardonnay (Chile) 2 Smooth and satisfying with ripe peach and pineapple flavours and a hint of creamy richness.	£13.95
Niel Joubert Chenin Blanc (South Africa) 3 A quite remarkable wine packed with a full rich flavour. Great weight of fruit balanced with zingy acidity and a long finish.	£15.95
Bella Modella Pinot Grigio (Italy) 2 Light, vibrant and very tasty. Very drinkable with or without food.	£15.95
El Coto Rioja Blanco (Spain) 2 White Rioja has proved to be very much more attractive now that it is virtually 100% Viura grapes and cool-fermented in stainless steel tanks. The wine is then bottled young so as to preserve the crisp, apple flavours.	£15.95
The Opportunist Sauvignon Riesling (Australia) 1 A vibrant and zesty blend. Grassy, grapefruit tinged aromas with refreshing lime and citrus fruit on the palate.	£16.95

RED WINES

Los Pastos Merlot (Chile) B Soft with succulent berry and damson flavours and a pleasing hint of cinnamon spice.	£13.95
Los Pastos Cabernet Sauvignon (Chile) C Smooth, easy drinking and packed with ripe currant flavours and a warm, peppery finish.	£13.95
Auction House Shiraz (Australia) C Stylishly presented with rich and flavoursome fruit made by an award winning winery.	£14.95
El Coto Rioja Crianza (Spain) C El Coto has in just thirty years become the No.1 Rioja in Spain. Their Rioja Crianza is ruby red, has excellent harmony of fruit, tannin and oak and is renowned for its velvety smooth feel in the mouth.	£16.95
Don Cristobal Malbec (Argentina) D Intensely violet in colour with lots of blackberries and some spiciness in the mouth. Partial ageing in French oak rounds the wine off well.	£17.95

ROSÉ WINES

Los Pastos Merlot Rose (Chile) 2A Stylish with good red berry fruit feel and soft refreshing acidity.	£13.95
State West White Zinfandel (California) 3A Good example of this bewitching drink which smells and tastes like a bowl of raspberries.	£15.50
El Coto Rioja Rosado (Spain) 2A Plenty of strawberry and raspberry aromas and flavours. A touch of rose petals and violets adds complexity to a tasty finish.	£15.95

SPARKLING WINE & CHAMPAGNE

Prosecco Di Maria (Italy) 2 This Prosecco is fresh and fruity with a crisp citrus twist on the finish.	£19.75
Cava Portaceli Rosé (Spain) 2A Pink bubbles are romantic, attractive and great fun.	£19.75
Laurent Perrier Brut NV 1 Now fully recovered to its place among the top quality Champagne houses, this fruity, elegant wine has a higher proportion of Chardonnay.	£50.00
Laurent Perrier Rose NV 1A The brand leader in Rosé Champagne.	£70.00

SINGLE SERVE WINES - 18.7CL

Simply Yours Pinot Grigio (Italy) 2 Crisp, clean flavours with good fresh acidity	£3.65	Simply Yours Cabernet Merlot (Chile) C Ripe plum and smooth blackcurrant flavours	£3.65
Simply Yours Liebfraumilch (Germany) 4 Every popular medium floral style	£3.65	Simply Yours Shiraz (Australia) D Full bodied with spicy blackberry fruit	£3.65
Simply Yours Sauvignon Blanc (Chile) 1 Fresh and crisp with citrus fruit flavours	£3.65	Simply Yours Zinfandel Rose (California) 3A Medium rose with ripe fruit finish	£3.65
Simply Yours Chardonnay (Australia) 2 Full flavoured with butter and vanilla	£3.65	Prosecco Valdobbiadene Bortolomiol 20cl (Italy) Very clean apple fruit flavours predominate in this superior Prosecco	£4.95

TASTE GUIDE

White wines are designated numbers 1 to 5, with 1 being the driest and 5 being the sweetest. Red wines are designated letters A to E, with A being the lightest and E being the deepest and fullest. Rosé wines are a combination of Red and White.