

THE BISTRO

lunch menu

Light Bites

Homemade Soup of the Day
£3.50

Garlic & Thyme baked Portobello
Mushroom glazed with Goats Cheese
and Pesto Dressing
£4.95

Sweet Plum Tomatoes & Caramelised
Onion Tartlet with Rocket and
Balsamic Salad (v)
£4.95

Tomato and Basil Bruschetta
£3.95

Homemade Hash Brown with locally
sourced Black Pudding, Poached Egg,
Mustard Butter Sauce
£4.25

Spicy Chipolatas Sausages with Mustard
Mayonnaise Sauce
£3.95

Tasty Lancashire Cheese on Toast with
Crispy Bacon, Worcester Sauce and
Rocket Salad
£4.95

Bowl of Mixed Olives
£1.95

Sandwiches

Served on a choice of:
White or Granary Bloomer Bread

Mature Cheddar and Red Onion
£4.25

Traditional Prawn and Marie Rose
with Iceberg Lettuce
£4.95

Ham and Tomato with Wholegrain
Mustard Mayonnaise
£4.50

Egg Mayonnaise with English Watercress
£4.50

Hot Paninis

Tuna and Cheese Melt
£4.50

Grilled Chicken, Bacon and Mozzarella
£4.95

Tomato, Basil and Mozzarella
£4.25

Ham and Cheese
£4.50

Main Course

Grilled Bacon Chop with Hand cut chips,
Grilled tomato, mushroom & Fried Egg
£7.95

Homemade Beef lasagne served with
Garlic Ciabatta
£6.95

Traditional Tagliatelle Bolognese served
with Parmesan Shavings
£6.75

Beer Battered Fish and Chips with
Homemade Tartar Sauce
£5.75 small
£8.50 large

Asparagus and Pea Risotto served with
Goats Cheese and Rocket (v)
£6.50

Creamy Fish Pie topped with Gratin
Mashed Potato
£7.50

Oven Roast Chicken Caesar Salad served
with Parmesan Shavings
£7.95

Spinach and Ricotta Cannelloni in a
Rich Napoli Sauce (v)
£5.95

Cottage Pie with Lancashire Cheese
served with Pickled Beetroot
£6.50

Chicken Tikka Masala
served with Fragrant Rice
£7.95

Homemade Bistro Burger

Homemade Bistro burger and hand cut chips.
Served with lettuce, tomato, red onion, gherkin & red
pepper and sweetcorn relish

4 oz option **£6.50** | **Extras:** Mozzarella, Mature Cheddar Cheese,
8 oz option **£8.50** | Grilled Bacon **50p each**

Side Dishes

- Hand Cut Chips **£2.50**
- Rocket & Parmesan Salad **£2.50**
- Pickled Beetroot **£1.50**
- Mushy Peas **70p**
- Garlic Ciabatta **£2.00**
- Onion Rings **£2.00**
- Mashed Potato **£2.50**
- Seasonal Vegetables **£2.50**

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

Please make us aware of any dietary requirements or ask a member of staff if unsure.
If you'd like a dish doing a slightly different way, please ask and we will try and accommodate all requests.

Ribby Hall Village makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. In addition, we identify items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk and discuss their dietary requirements at their earliest opportunity.

winelist



White Wines

Chardonnay el Picador	£3.95	£5.25	£14.75
Central Valley, Chile			
<i>This wine is unoaked with a delightful fruit palate</i>			
Chardonnay/Torrantes, Las Manitos	£4.25	£5.50	£15.25
Mendoza, Argentina			
<i>Lively and fresh, with hints of peach and grapefruit</i>			
Sauvignon Blanc, le Charme	£4.75	£6.00	£17.50
Vin de Pays, France			
<i>A pure, clean, dry white full of cut grass aromas, kiwi fruit and gooseberries balanced by a delicious citrus tang</i>			
Pinot Grigio, Pure Range	£4.95	£6.25	£17.95
Casa Gireli, Veneto, Italy			
<i>Soft, dry and fruity with a hint of lemon and almond butter</i>			

Red Wines

Cabernet Sauvignon, el Picador	£3.95	£5.25	£14.75
Central Valley, Chile			
<i>This wine is unoaked and has an aroma of ripe blackcurrants. It has a generous fruity flavour with soft tannins</i>			
Shiraz/Malbec, Las Manitos	£4.25	£5.50	£15.25
Mendoza, Argentina			
<i>A lovely fruity wine with soft tannins and good structure.</i>			
Tempranillo, Pleno, Navarra	£4.50	£5.75	£15.75
Spain			
<i>The same grape as Rioja, this is a soft, easy drinking red, ripe with jammy red fruits and a hint of spice</i>			
Merlot, Le Charme	£4.75	£6.00	£17.50
Vin de Pays, France			
<i>A delicious rich wine, full of pure plummy and succulent fruit and a supple lingering finish</i>			

Rosé Wines

Cabernet Rose, el Picador	£3.95	£5.25	£14.75
Central Valley, Chile			
<i>This rose is zingy and fresh with succulent damson fruit that rattle the senses!</i>			
Garnacha Rose, Pleno, Navarra	£4.50	£5.75	£15.75
Spain			
<i>Aromatic with hints of rose petals, fresh acidity and appealingly gluggable!</i>			

Sparkling

Prosecco de Vetricani			£19.50
Italy			
Cava Rose, Castel d'Olerdola			£19.50
Penedes, Spain			

Beers and Cider

Peroni	£3.10
Corona	£3.10
Magners original (330ml)	£3.10

Cold Drinks

Britvic 100 Orange Juice	£2.25
Britvic 100 Apple Juice	£2.25
Pineapple Juice	£1.50
J20	£1.90
Fresh Orange	£2.00
Fruit Shoot	£1.25
Pepsi/Diet Pepsi/Tango/7up..... Large	£1.90
.....Small	£1.50
Still/Sparkling Mineral Water	£2.00

Hot Drinks

Filter Coffee	£1.65
100% Arabica filter coffee	
Espresso	£1.55
A small, strong coffee hit	
Double Espresso	£1.65
Two shot espresso	
Espresso Macchiato	£1.75
Espresso topped with foamed milk	
Cappuccino	£2.10
Espresso coffee, steamed and foamed	
Latte	£2.10
Espresso, steamed and topped with foamed milk	
Café Mocha	£2.10
Espresso coffee, chocolate and foamed milk	
Cafetiere for 2	£3.25
100% Arabic Coffee for 2	
Hot Chocolate	£2.05
Made with foamed milk and dusted with chocolate	
Chocolate Indulgence	£2.50
With whipped cream and marshmallows	
Selection of Teas	£1.50
English Breakfast, Earl Grey, Green, Peppermint, Lemon or Decaffeinated Tea	
Flavoured Shots	£0.20

All of our coffees are available as decaffeinated.

T 01772 674 409

Private functions welcome, please call for more information.