

LITE



LUNCH

STARTER & MAIN COURSE

Just £11.95 Per Person • Three Courses - £14.95

• **STARTERS** •

**HOMEMADE CHICKEN LIVER
& SMOKED BACON PÂTÉ**

Accompanied With Green Tomato Chutney &
Toasted Ciabatta Croutes

HOMEMADE SOUP OF THE DAY (v)

See the Specials Board for Today's Creation,
Served with a Crusty Roll & Butter

JUICY ATLANTIC PRAWN COCKTAIL

With Punchy Marie Rose Sauce, Crisp Iceberg
Lettuce, Cucumber & Buttered Bread

**OAK SMOKED SALMON
& CREAM CHEESE ROULADE**

With Cucumber Salad & a Dill Citrus Crème Fraîche,
Served with Granary Bread & Butter

GARLIC MUSHROOMS (v)

Sautéed Mushrooms & Shallots in a Cream & Chive Sauce,
Served Over a Garlic & Herb Croute

BURY BLACK PUDDING FRITTERS

Beer Battered, Served With a Dijon Mustard Dip

CHEF'S SPECIAL STARTERS

• **PUB LUNCH CLASSICS** •

BEER BATTERED FISH & CHIPS

Cod or Haddock, Traditionally Accompanied with
Thick Chips & Mushy Peas

GAMMON STEAK

Fried Hen's Egg, Pineapple, Chunky
Chips & Garden Peas

**LANCASHIRE CHEESE AND
CARAMELISED ONION PIE (v)**

Dewlay Tasty Lancashire & Mature Cheddar
Cheese, with Buttered Onions & Topped with a Puff Pastry
Lid, Baked Until Golden, Served with Either Baked Beans or
Mushy Marrowfat Peas

CHARGRILLED CHICKEN CAESAR SALAD

Baby Gem Lettuce, Italian Cheese & Caesar Dressing,
Topped with Bacon Bits & Croutons

CLASSIC WHOLETAIL GOLDEN SCAMPI

Deep Fried Until Golden, Accompanied with Chunky Chips,
Garden Peas & a Wedge of Lemon

BANGERS & MASH

Beef & Black Pepper Bangers, Served over Creamed Mash
with Yorkshire Pudding and Onion Gravy

CLASSIC CHICKEN STROGANOFF

Sautéed Onions, Mushrooms & Sweet Peppers
with Paprika & Brandy, in This Classic Sour Cream &
Mustard Sauce, Served with Basmati Rice or Half & Half

STEAMED STEAK & KIDNEY SUET PUDDING

The Classic Steamed Suet Pudding, Filled with Chunks of
Tender Steak & Kidney, Served with Mushy Peas

CHEF'S SPECIAL MAIN COURSES

Make it Three Courses & Choose any Dessert Marked  from The Dessert Menu or at The Counter

Please Advise Us on Any Allergy Requirements or Ask a Member of Our Team
For Our Allergens or 'Non-Gluten Containing Ingredient' Menus

LIGHTER SNACKS

SPECIALITY HOT BAKED BAGUETTES

Your Choice of White or Brown
Served with a Dressed Salad Garnish & Thin Fries

ULTIMATE RIB STEAK & MUSHROOM £11.75

Sautéed Caramelised Onions, Melting Cheese
Dip & Dijon Mayo

THE SEASIDER £10.75

Beer Battered Fish & Breaded Scampi with
Shredded Iceberg & Tartare Aioli

CAJUN CHICKEN B.L.T. £10.50

Butterfly Cajun Breast, Tomato, Red Pepper & Lime Jam,
Smoked Bacon, Crisp Lettuce & Mayo

HALLOUMI & ROASTED RED PEPPER (v) £9.75

Grilled Cheese, Sticky Fig Relish & Basil Oil

CLOSED SANDWICHES

Your Choice of White or Malted Brown Bloomer,
Served with a Dressed Salad Garnish

PUNCHY PRAWN MARIE ROSE & CUCUMBER £7.95

BRIE, PESTO AIOLI & CHERRY TOMATO (v) £6.50

HONEY GLAZED HAM WITH PLUM & APPLE CHUTNEY £6.95

SMOKED SALMON & DILL CREAM CHEESE £7.75

Add a Soup to any Closed Sandwich for £3.50

OTHER FRIES & SIDES

FRIES £2.95

CREAMY MASH £2.95

CHUNKY CHIPS £2.95

BEER BATTERED ONION RINGS £2.95

SAUTÉED MUSHROOMS £2.99

SWEET POTATO FRIES £3.95

GARLIC CIABATTA £3.50

GARLIC CIABATTA WITH CHEESE £3.95

MAC AND CHEESE £3.95

DIRTY FRIES £4.75

With Butter Fried Onions, Melting Cheese,
Mushrooms & Creamy Black Pepper Sauce

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