

-SPRING into SUMMER-Lunchtime Menu

THE

OUNTRY INN & DINING

Served from ... TUESDAY 2nd APRIL 2024 TO SATURDAY 29th JUNE 2024

SOUP + SPECIALITY SANDWICH



KOREAN CHICKEN

Crispy Fried Gochujang Glazed Chicken, Kimchi Mayonnaise & Shredded Lettuce Served in Steamed Bao Buns

LANCASHIRE RAREBIT PATTY MELT

Tasty Lancashire Cheese Rarebit, Beef Patty & Bacon Jam. Served on Toasted Sourdough Bread

RIBEYE STEAK (£2 SUPPLEMENT)

Pan Seared Ribeye Steak, Cooked Pink or Well Done. With Garlic Butter & Thyme Roasted Portabella Mushrooms, Crispy Onions & Creamy Black Pepper Cream Sauce. Served on a Warm Crusty White Baguette

BAKED GOATS CHEESE & SMASHED AVOCADO (V)

Pickled Vegetables & Buttermilk Dressing Served on a Warm Deli Roll

LAMB PHILLY CHEESE STEAK

Pulled Lamb, Roasted Bell Peppers, Garlic Aioli, Sautéed Onions & Gooey Cheese Sauce Served on a Warm Crusty White Baguette

TUNA MELT

Flakes of Tuna Mixed With Crunchy Celery, Mixed Peppers & Creamy Mayonnaise. Topped With Melted Mozzarella Cheese Served on a Warm Deli Roll

ALL SERVED WITH SKIN-ON FRIES



LIGHTER LUNCH + ANY HOT DRINK



ATLANTIC BASKET

Beer Battered Fish Goujons & Whitby Breaded Scampi Accompanied With Chunky Chips, Mushy Peas & Tartar Sauce

PEPPERED CHICKEN

Pan Roasted Chicken, Creamy Mashed Potato, Glazed Carrots, Pancetta & Black Pepper Cream Sauce

PULLED PORK TACOS

Slow Cooked Pork Shoulder, Pico De Gallo, Sour Cream & Salsa in Taco Shells. Served With Mexican Rice

COBB SALAD

Chopped Mixed Salad Leaves, Grilled Chicken, Smoked Bacon, Boiled Eggs, Blue Cheese, Cherry Tomatoes & Finished With a Red Wine Vinaigrette

EGGS BENNY

2 Soft Poached Eggs, Smoked Bacon Chop & Rich Hollandaise Sauce on Sourdough Toast

GREEK SALAD (V)

Crumbled Feta, Cherry Tomatoes, Cucumber, Mixed Olives & Grilled Red Peppers. Finished With a Lemon Juice, Oregano & Olive Oil Dressing ADD GRILLED CHICKEN +£2

CAPPUCCINO LATTE AMERICANO FLAT WHITE ESPRESSO HOT CHOCOLATE With Cream & Marshmallows POT OF ENGLISH TEA HERBAL TEAS

Decaffeinated Available on Request Non-Dairy Options, Oat and Almond Milk Also Available



PIE & P

UUIZ

 FROM COMFORT CORNER SECTION ON MAIN MENU Complimentary pint of house lager for every pie ordered

@ 8.30pm PROMPT

Wednesdays Would you fancy taking home 0 £1000 CASH?

tridays

COMPLIMENTARY BOTTLE OF HOUSE WINE

See socials for updates

On Sundays WE ROAS Leave the washing up to us!

FANCY A FREE MEA on your Birthday?

UP NOW @

A simple sign-up is all that's required, but T&Cs are involved so read the small print!

See socials for updates

Neekends

DOWN THE TOOLS & LET'S BE HAVING YA! 50% off Prosecco all day!

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ALLERGEN INFORMATION

We know there are allergens in our food and drink which we need to tell you about, so please ask a member of our team for our allergens or 'Non-Gluten Containing Ingredient' Menus.

Please ask about our dishes that are suitable for a vegetarian diet. For those that can be modified for a vegan diet these are made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

As all our items are produced to order there may be a delay during busy periods. All weights are approximate prior to cooking.

Despite our best efforts we cannot fully guarantee that any of our products do not contain nuts or nut derivatives. Fish may contain bones.

Gratuities are at your discretion should you wish to reward exceptional service.

All prices include VAT at the current rate.