

Executive Chef:  
Ian Kershaw



Sous Chef:  
Samuel Grundy

## MAIN MENU

SERVED DAILY 12:00PM – 9:00PM

### TO START

<b>SOUP AND ROLL</b> (v / gfo) £8.50 Chef's soup of the day, warm homemade bread roll, salted butter	<b>PANZANELLA SALAD</b> (v / veo) £8.50 Heritage tomato, red onion, chillies, ciabatta croûtes, whipped feta cheese
<b>GAMBAS PIL PIL</b> (gfo) £10.50 King prawn, chorizo, cherry tomatoes, garlic butter, toasted ciabatta	<b>SPICED POTATO AND CRAB CAKE</b> £9.50 Chilli and lime mayonnaise, charred lime
<b>CHICKEN LIVER PARFAIT</b> £9.00 Homemade toasted brioche, house chutney	<b>BURY BLACK PUDDING SCOTCH EGG</b> £9.50 Black pudding wrapped soft egg, wholegrain mustard mayonnaise
<b>SMOKED SALMON</b> (gfo) £10.50 Wellgate smoked salmon, caper, gherkin and shallot, brown bread	<b>LANCASHIRE CROQUETTES</b> (v) £8.50 Sandham's creamy Lancashire cheese and onion croquettes, tomato and garlic chutney, dressed salad

### THE MAIN EVENT

<b>CHICKEN SCHNITZEL</b> £18.50 Panko breaded chicken breast, garlic butter, skinny fries, dressed salad	<b>LANCASHIRE FISH PIE</b> £18.50 Cod, smoked haddock and salmon fish pie, buttered greens, ciabatta
<b>PIRI PIRI CHICKEN SKEWER</b> £19.50 Piri marinated chicken breast, toasted flatbread, tomato and pickled onion feta, sriracha mayonnaise	<b>MUSHROOM TAGLIATELLE</b> £16.50 Wild mushroom and roast garlic tagliatelle, white wine cream, vegetarian parmesan <i>add chicken</i> £4.50
<b>FISH AND CHIPS</b> £18.50 Beer battered haddock, beef dripping chips, mushy peas, tartar sauce, lemon	<b>CHEESE AND ONION PIE</b> (v) £17.50 Homemade cheese and onion pie, mushy peas, skinny fries, vegetarian gravy
<b>JULES CHEESEBURGER</b> (gfo) £18.50 Homemade beef burger, smoked bacon, Monterey Jack cheese, skinny fries, tomato relish	<b>PAN FRIED SEABASS FILLET</b> (gf) £21.50 Herbed new potato, roast garlic and lemon crumb, lemon and caper emulsion
<b>KING PRAWN GOAN CURRY</b> (gfo) £22.50 Coconut rice, homemade flatbread, toasted almonds, coriander yoghurt	<b>ROAST LAMB RUMP</b> (gf) £24.50 Hotpot potato, braised cabbage, roasted celeriac, red wine sauce
<b>PORK TASTING</b> £24.50 Bacon wrapped pork fillet, slow cooked shoulder, Madeira braised pig's cheek, mashed potato, wilted spinach	<b>ROAST DUCK BREAST</b> (gf) £26.00 Local Gressingham duck, golden beetroot, watercress, grilled broccoli

### FROM THE GRILL

<b>8 OZ RIB EYE STEAK</b> (gfo) £29.50
<b>10 OZ SIRLOIN STEAK</b> (gfo) £29.50
<b>7 OZ FILLET STEAK</b> (gfo) £35.00
<b>SURF &amp; TURF OPTION</b> (gfo) £5.00 <i>king prawn skewer, garlic butter</i>
<i>ALL SERVED WITH BEEF DRIPPING CHIPS, MUSHROOM, TOMATO, ONION RINGS</i>

### PIZZAS

<b>THE ORIGINAL</b> (v) £14.00 Classic cheese and tomato, buffalo mozzarella, tomato
<b>PEPPERONI</b> £15.50 Buffalo mozzarella, tomato, pepperoni, red peppers
<b>HONEY ROAST HAM</b> £14.50 Buffalo mozzarella, tomato, honey roast ham
<b>TRUFFLE WILD MUSHROOM</b> (ve) £16.50 Vegan cheese, wild mushrooms, tomato, red onion, truffle oil
<b>BBQ CHICKEN</b> £16.00 Buffalo mozzarella, tomato, BBQ marinated pulled chicken
<b>CHEESY GARLIC BREAD</b> (v) £12.00 Buffalo mozzarella

### SALADS

<b>CAESAR SALAD</b> £12.00 Dressed baby gem lettuce, smoked bacon, parmesan, soft boiled egg, anchovies, ciabatta croutons
<b>COUSCOUS SALAD</b> (ve) £12.50 Persian spiced couscous, red pepper, onion, tomato, olives, falafel bites
<b>GREEK SALAD</b> (v / gf) £13.50 Feta, tomato, red onion, olives, cucumber <i>add watermelon</i> £3.00
<b>NIÇOISE SALAD</b> £12.00 New potato, red onion, olives, green beans, anchovies, soft boiled egg <i>add chicken breast</i> £5.00 <i>add king prawns</i> £5.00 <i>add smoked salmon</i> £5.00

### SIDES

<b>BEEF DRIPPING CHIPS</b> (gf) £4.00	<b>TRUFFLED GREEN BEANS</b> (v / gf) £4.00
<b>ASPEN FRIES</b> £4.00	<b>RED WINE GRAVY</b> (gf) £3.00
<b>SEA SALT FRIES</b> £3.50	<b>PEPPERCORN SAUCE</b> (gf) £3.00
<b>BUTTERY MASH</b> (gf) £4.00	<b>BLUE CHEESE SAUCE</b> (gf) £3.00
<b>ONION RINGS</b> £4.00	<b>HOUSE SALAD</b> (ve / gf) £3.50
<b>TENDERSTEM BROCCOLI</b> (v / gf) £4.00	

(v) Vegetarian (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option

Please inform a member of staff if anybody in your party has a food allergy or intolerance prior to ordering. We can then advise you of the ingredients or alternatives. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.