



— APPETISERS —

BASKET OF FRESHLY BAKED BREAD

Butter £2.50

MARINATED OLIVES & SUNBLUSHED TOMATOES

£3.50

CUMBERLAND CHIPOLATAS

Honey & mustard dressing £4.50

— STARTERS —

BABY BACK RIBS

Sticky BBQ sauce £9.25

SMOKED SALMON FISH CAKE

Watercress & tartar sauce £7.50

SOUP OF THE DAY

Crunchy croutons & buttered French bread £4.95

SALT & PEPPER CHICKEN WINGS

Jalapeño ranch dressing £7.25

PRAWN COCKTAIL

Gem lettuce, marie rose sauce, tomato, cucumber & paprika £7.50

CREAMY GARLIC MUSHROOMS

Toasted brioche £6.50

HOMEMADE CHICKEN LIVER PÂTÉ

Red onion relish, capers, cornichons & miller loaf £7.25

CRISPY BREADED GOATS' CHEESE

Salad of beetroot & pine nuts £7.25

TRIO OF MELON

Watermelon, Galia & Cantaloupe melon with prosciutto ham & lemon balm £6.95

CRISPY COATED KING PRAWNS

Chilli & paprika dip £8.50

ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal or drink when you order, Thank you.



£7.50 per person supplement on this dish for Sleep & Dine Guests




— STEAKS —

All steaks are lovingly prepared by our butchery team

PREMIUM CUTS

STEAK & PRAWNS

8oz fillet steak & crispy coated tiger prawns, served with Chimichurri

 £27.95

PRIME FILLET

8oz fillet steak, lean & tender with a delicate flavour

 £25.95

CLASSIC CUTS

RIB-EYE 12oz	14% fat, tender, rich & full flavoured, the meat-lover's steak	£22.95
SIRLOIN 8oz	8% fat, succulent & one of our most popular steaks	£20.50
RUMP	2% fat, the leanest & meatiest tasting steak, closer in texture	
	12oz	£19.95
	PEPPERED 8oz	£18.95
	8oz & an egg	£18.95
	8oz	£17.95
	6oz	£17.25
TOBY GRILL	6oz chicken breast, gammon steak, sausage, black pudding	£17.75
	Add a 6oz rump steak for	£4.10

All steaks are garnished with sautéed mushrooms, vine tomatoes, watercress & a choice of either new potatoes, chips or fries.

Sides

Add...

PLUM TOMATO & RED ONION SALAD	£3.50
HOUSE CAESAR SALAD	£3.50
PEAS WITH PEARL ONIONS & PANCETTA	£3.50
SEASONAL VEGETABLES	£3.50
ONION RINGS	£3.50
FRIES	£3.50
HALLOUMI FRIES	£3.50
CHIPS	£3.50
MASH POTATO	£3.50
HOUSE SALAD	£2.95
HOUSE SLAW	£2.25

Steak Additions & Sauces

Add...

THREE CRISPY COATED TIGER PRAWNS	£4.50
EXTRA SAUTÉED MUSHROOMS	£3.50
PEPPER SAUCE	£3.25
BÉARNAISE	£3.25
RED WINE GRAVY	£3.25
CHIMICHURRI A spicy South American sauce of red pepper & chilli	£3.25



— BURGERS —

Our burgers are hand pressed using Decker's finest steak cuts. All burgers are cooked through & served with fries, with or without cheese, red onion, plum tomato, little gem lettuce & house slaw.

CLASSIC STEAK BURGER Thousand Island dressing or BBQ sauce	£13.75
FALAFEL BURGER Chive & cucumber sour cream	£13.75
BACON & BLUE Crispy bacon & Stilton	£14.50
SPICY SOUTHERN FRIED CHICKEN BURGER Chilli & paprika mayonnaise	£14.25

THE TOBY "ROYALE WITH CHEESE"

The Royal Toby Classic Burger, topped with bacon & onion rings served with a crispy chicken & chimichurri slider Aspen fries & extra sauce

£17.95

Burger Toppings

Add...

SAUTÉED MUSHROOMS	£1.50
STILTON	£1.75
EXTRA BURGER	£2.95
STREAKY BACON	£1.50
ONION RINGS	£3.25

— FROM THE OVEN —

FULL RACK OF RIBS Fries, scallions, sesame seeds & crisp house slaw	£16.50
HALF RACK OF RIBS & SOUTHERN FRIED CHICKEN Fries, scallions, sesame seeds & crisp house slaw	£16.75
SLOW COOKED LAMB SHANK Creamy mashed potato with a tomato & rosemary gravy	£19.50
CHICKEN KIEV Our twist on a classic. A creamy garlic & chive filling, served with garlic butter, garden peas with pancetta & pearl onions, & creamy mash potatoes	£15.95

DECKERS
EST. 1989
BUTCHERY

Enjoy the same restaurant meat quality, delivered direct to your door. Deckers Butchery est 1989.

www.deckersbutchery.co.uk





— FISH —

SALMON ESCALOPE TOPPED WITH A PARMESAN & PARSLEY CRUMB Béarnaise sauce & seasonal vegetables	£14.75
TRADITIONAL FISH & CHIPS Mushy peas, tartare sauce & lemon	£14.50
GOURMET BATTERED SCAMPI Mushy peas, tartare sauce & lemon	£14.25
OVEN ROASTED SEA BASS FILLETS Red pepper, chilli & parsley dressing & seasonal vegetables	£17.95

All fish dishes are served with a choice of either new potatoes, chips or fries.

— POTS & PIES —

14 HOUR BRAISED BEEF & ALE PIE Mashed potatoes, mushy peas & red wine gravy	£14.50
CLASSIC LANCASHIRE CHEESE & ONION PIE Mashed potatoes & salad	£14.50
WILD MUSHROOM PIE Mashed potatoes & mushy peas	£14.50
FISH PIE Smoked haddock, salmon & prawns topped with creamy mash, served with seasonal veg (Please allow 30 minutes)	£14.95
PIE OF THE DAY Please ask your server	£14.50

Sides

Add...

THREE CRISPY COATED TIGER PRAWNS	£4.50
EXTRA SAUTÉED MUSHROOMS	£3.50
PLUM TOMATO & RED ONION SALAD	£3.50
HOUSE CAESAR SALAD	£3.50
PEAS WITH PEARL ONIONS & PANCETTA	£3.50
SEASONAL VEGETABLES	£3.50
ONION RINGS	£3.50
FRIES	£3.50
HALLOUMI FRIES	£3.50
CHIPS	£3.50
MASH POTATO	£3.50
HOUSE SALAD	£2.95
HOUSE SLAW	£2.25

Additions & Sauces

Add...

PEPPER SAUCE	£3.25
BÉARNAISE	£3.25
RED WINE GRAVY	£3.25
CHIMICHURRI A spicy South American sauce of red pepper & chilli	£3.25



— HOME MADE PUDDINGS —

BISCOFF CHEESECAKE Chocolate sauce & chantilly cream	£5.95
STICKY TOFFEE PUDDING Butterscotch sauce, custard or cream	£5.95
APPLE & BLACKBERRY CRUMBLE TART Spiced syrup & custard	£5.95
CHOCOLATE BROWNIE Salted caramel & vanilla ice cream	£6.50
BELGIAN WAFFLES Vanilla ice cream, crunchie crumble & milk chocolate sauce	£5.95
VANILLA ICE CREAM Choose one of the following toppings Chocolate buttons, smarties, crunchie or mixed nuts	£4.25 70p per additional topping
CHEESE & BISCUITS Celery & grapes	£7.95

— TEA & COFFEE —

ENGLISH BREAKFAST	£3.25	DECAF ENGLISH BREAKFAST	£3.25
EARL GREY	£3.25	COFFEE - BLACK OR WHITE	£3.25
GREEN TEA	£3.25	FLOATER COFFEE	£3.50
PEPPERMINT	£3.25	CAPPUCCINO	£3.50
CHAMOMILE, VANILLA & HONEY	£3.25	LATTE	£3.75
RED BERRY & FLOWER	£3.25	ESPRESSO	£2.95
SUMMER BERRY	£3.25	DOUBLE ESPRESSO	£3.50

Treat yourself to a fabulous liqueur coffee

All priced at £5.75

BAILEYS LATTE
CALYPSO - Tia Maria
CARIBBEAN - Dark Rum
DUBLINER - Baileys

FRENCH - Brandy
IRISH - Whiskey
ITALIAN - Sambuca
SEVILLE - Cointreau

TEISSEIRE COFFEE SYRUPS
All priced at £4.25

VANILLA
CARAMEL
HAZELNUT



— EARLY DINER – LATER DINNER MENU —

STARTERS

SOUP OF THE DAY

Crunchy croutons & buttered French bread

SALT & PEPPER CHICKEN WINGS

Jalapeño ranch dressing

HOMEMADE CHICKEN LIVER PÂTÉ

Red onion relish, capers, cornichons & miller loaf

PRAWN COCKTAIL

Gem lettuce, marie rose sauce, tomato, cucumber & paprika

TRIO OF MELON

Watermelon, galia & cantaloupe melon with prosciutto ham & lemon balm

MAINS

6oz RUMP STEAK

Sautéed mushroom, vine tomatoes & watercress

UPGRADE YOUR STEAK

8oz RUMP

£2.95

or

12oz RUMP

£4.95

SOUTHERN FRIED CHICKEN BURGER

Chilli & paprika mayonnaise

TOBY GRILL

6oz chicken breast, gammon, sausage & black pudding

Vine tomatoes & watercress

ADD SAUTÉED MUSHROOMS & FRIED EGG FOR £1.75

TRADITIONAL FISH & CHIPS

Mushy peas, tartare sauce & lemon wedge

FISH PIE

Smoked haddock, salmon & prawns
Topped with mashed potato, served with seasonal vegetables

CLASSIC LANCASHIRE CHEESE & ONION PIE

Mashed potatoes & salad

All of the above are served with a choice of new potatoes, chips or fries unless otherwise stated

DESSERTS

BISCOFF CHEESECAKE

Chocolate sauce & chantilly cream

STICKY TOFFEE PUDDING

Butterscotch sauce, custard or cream

VANILLA ICE CREAM

SUNDAY ONLY

ROAST BEEF & YORKSHIRE PUDDING

Served 5 - 8pm subject to availability
when it's gone – it's gone!

Monday to Friday Lunch	12pm - 2.30pm
Saturday Lunch	12pm - 6.30pm
Monday to Friday Dinner	5pm - 9.00pm
Sunday	5pm - 9.00pm
2 COURSES	£17.95
3 COURSES	£19.95



THE ROYAL TOBY
HOTEL

available from
£115
FOR 2 GUESTS

ENJOY THE FULL ROYAL TOBY EXPERIENCE WITH
THE OPTION OF TWO GREAT RESTAURANTS
BOOK 2 NIGHTS AND RECEIVE 15% DISCOUNT

Upgrade to one of our Superior Bedrooms from £20
Includes – three course meal, overnight stay & breakfast

Terms and conditions apply.

TO BOOK CALL 01706 861861(1)



— WINE LIST —

HOUSE WINE

	Bottle	125ml	175ml	250ml
House White	£17.25	£3.75	£4.25	£5.75
House Red	£17.25	£3.75	£4.25	£5.75
House Rosé	£17.25	£3.75	£4.25	£5.75

PREMIUM HOUSE WINE

Polero Chardonnay (White)	£18.75	£4.25	£4.75	£6.25
Polero Sauvignon Blanc (White)	£18.75	£4.25	£4.75	£6.25
Polero Cabernet Sauvignon (Red)	£18.75	£4.25	£4.75	£6.25
Polero Merlot (Red)	£18.75	£4.25	£4.75	£6.25
Polero Rosé	£18.75	£4.25	£4.75	£6.25
Pinot Grigio	£18.95	£4.25	£4.75	£6.25

THE CHAIRMAN'S CHOICE – ESPECIALLY FOR YOU

Our Chairman, Clifford Brierley has chosen some of our favourite wines & made them available by the glass to help enhance your dining experience.

	Bottle	125ml	175ml	250ml
SAUVIGNON BLANC, WANUI SPRINGS (Marlborough, New Zealand) Gooseberry and passion fruit on the nose with exotic fruits in the lingering finish.	£23.50	£4.75	£5.75	£7.60
MERLOT, BATS BLOOD (Transylvania, Romania) A velvety smooth red wine packed full of ripe fruits with vanilla lingering on the finish.	£23.50	£4.75	£5.75	£7.60
SHIRAZ, BROKEN BACK (South East Australia) Black plums & sweet berry fruit balanced with spicy liquorice flavours & vanilla oak.	£20.50	£4.50	£5.50	£6.75
ZINFANDEL BLUSH, OCEAN BAY (California, USA) Subtle pink in colour with delicate aromas of berry fruit with a soft finish.	£18.95	£4.35	£5.35	£6.60



— WINE LIST —

RED WINE

- 12. CABERNET SAUVIGNON, BROKEN BACK (South East Australia)** £19.25
A light wine with typical Cabernet aromas, surprising depth & a lingering finish.
- 13. SHIRAZ, BROKEN BACK (South East Australia)** £20.50
Black plums & sweet berry fruit balanced with spicy liquorice flavours & integrated vanilla oak.
- 14. MALBEC (Argentina)** £22.95
Dark violet in colour, with intense aromas of black stone fruit with chocolate & spice. Balanced acidity & a long velvety finish.
- 15. SANGIOVESE CA' TESORE (Puglia, Italy)** £24.50
Aromas of dark plum, blackberry & spicy typical of the Nero d'Avola variety. The palate is full flavoured with soft tannins & a smooth rich finish, showing more blackberry & spice notes. Excellent value for money.
- 16. CARMENERE, TURI (Chile)** £24.95
Carmenere is similar to Merlot, only a little more full bodied & herbal on the nose & palate. Mocha, cherry & black fruits combine with a touch of sweet oak & supple tannins.
- 17. SHIRAZ CABERNET, RED CLIFFS ESTATE (Victoria, Australia)** £25.50
Bright, vibrant red in colour with aromas of soft, cherry plum fruit & spicy nuances with the Shiraz dominating. Nice berry fruit flavours on the palate with a spicy-savoury note making this a wine that will go well with food. The ripe tannins of the Cabernet have been enhanced by the softer Shiraz to give a medium bodied wine.
- 18. MALBEC (France)** £25.95
A smoky, spicy Malbec from a single vineyard - rich red fruits, sweet oak and an elegant finish - perfect!
- 19. RIOJA (Rioja, Spain)** £28.50
Aromas & flavours of bright red berry fruit, balanced by vanilla & spice adding richness & body.
- 20. ZINFANDEL, SMOKING LOON (California USA)** £28.95
Big, jammy, dense & full bodied - typical Zin! Sweet blackberry fruit, a veneer of vanilla oak & soft tannins.
- 21. FLEURIE, DOMAINE PARDON (France)** £29.95
Award-winning Fleurie showing the bubblegum, cherry & herbal notes that the local Gamay grape is famous for. Light bodied, with notes of damson.
- 22. PINOT NOIR (Marlborough, New Zealand)** £33.50
A top Pinot Noir - made by the formidable Kate Radburne. This is ripe, opulent & smooth.
- 23. CHATEAUNEUF DU PAPE (France)** £36.95
A lighter style of Châteauneuf, though still full bodied with ripe fruit & herby, spicy, brambly notes & a soft round palate, with plummy fruit flavours.



— WINE LIST —

WHITE WINE

- 1. PINOT GRIGIO (Italy)** £18.95
Crisp & fresh with just a touch of minerality on the finish.
- 2. UNOAKED CHARDONNAY, OCEAN BAY (California, USA)** £19.50
Delivering a real mouthful of pure white fruit. This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean & refreshed.
- 3. VIOGNIER, LOS COCHES (Central Valley, Chile)** £20.95
Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full & rounded on the palate ending with a long honey-like finish.
- 4. CHARDONNAY, BROKEN BACK (South East Australia)** £22.50
Delicate nose showing fresh lemony fruit with a fine creamy edge. Nicely phrased lemon, pear & vanilla flavours that work well together.
- 5. SAUVIGNON BLANC, WANUI SPRINGS (Marlborough, New Zealand)** £23.50
Gooseberry & passion fruit on the nose with exotic fruits in the lingering finish.
- 6. VERDEJO TELMO RODRIGUES, (Rueda, Spain)** £24.50
Similar to Sauvignon Blanc, offering crisp gooseberry & floral notes of elderflower, minerals & citrus.
- 7. GRILLO (Sicily, Italy)** £26.50
Intense bouquet & lovely palate of citrus & tropical fruit flavours & refreshing acidity. Elegant, crisp & delicate, a superb example of what can be achieved from this grape.
- 8. CHENIN BLANC (South Africa)** £27.50
Produced from 100% organically grown Chenin Blanc grapes, this wine has an aromatic nose of peach & citrus fruits with a refreshing, mineral palate & a touch of lime on the finish. Very drinkable!
- 9. RIESLING, DOPFF & IRION (Alsace)** £28.50
Pale straw in colour. Fresh, with white flowers & a slight mineral, gunflint character giving real charm. Well balanced, with good weight, citrus & green apple flavours & a hint of minerality. A Riesling with a delicious fruitiness & good body. Very enjoyable!
- 10. CHABLIS (Burgundy, France)** £30.95
An outstanding Chablis with tight mineral characteristics, typical of the region with an intense steely structure. A truly impressive wine.
- 11. SANCERRE THOMAS “Le Perrier” (Loire, France)** £31.95
This aromatic Sauvignon is crisp, fresh & showing the typical grassy, citrus & floral notes which the region is famous for, with signature gunflint finish.



— WINE LIST —

ROSÉ WINE

- 24. ZINFANDEL BLUSH, OCEAN BAY (California, USA)** £18.95
Subtle pink in colour with delicate aromas of berry fruit with a soft finish.
- 25. PINOT GRIGIO BLUSH, PARIGI (Veneto, Italy)** £19.50
The palest of rosés with elegant, fine pear style fruit & crisp, refreshing acidity. A hint of minerality provides sufficient under carriage to make it food friendly.

SPARKLING WINES

- 26. HOUSE PROSECCO (Italy) - 200ml** £8.30
Foaming Brilliance – soft & easy drinking Prosecco.
- 27. HOUSE PROSECCO (Italy)** £25.50
Elegant, clean cut & fruity with wonderful fruit aromas & flavours, refreshing acidity & a soft, gentle finish. Great as an aperitif with or without a celebration.
- 28. HOUSE SPARKLING ROSÉ (Italy)** £26.95
This sparkling rosé has strawberry & raspberry aromas from the addition of Brachetto, giving soft berry characters & cherry notes on the lightly off-dry palate.

CHAMPAGNE

- 30. HOUSE CHAMPAGNE** £34.95
Fruity & fresh with fine bubbles & a delightful mousse leading to a refreshing palate.
- 31. VEUVE CLICQUOT** £52.50
Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness & power, with rich fruit & a mouth-filling mousse.
- 32. LAURENT PERRIER ROSÉ CHAMPAGNE** £77.00
A classic pink Champagne, with plenty of stylish strawberry fruit & full of vivacity.
- 33. MOËT & CHANDON** £47.95
An elegant & mature champagne distinguished by its vibrant intensity of green apple & citrus fruit.