

— APPETISERS —

BASKET OF FRESHLY BAKED BREAD

Butter £2.95

MARINATED OLIVES & SUNBLUSHED TOMATOES

£3.95

CUMBERLAND CHIPOLATAS

Honey & mustard dressing £4.95

— STARTERS —

BABY BACK RIBS

Sticky BBQ sauce £10.50

FALAFEL BON BONS (VE)

Sweet Chilli garnish £7.95

SOUP OF THE DAY

Crunchy croutons & buttered French bread £5.75

SMOKED BBQ STICKY CHICKEN WINGS

Crunchy slaw £8.25

PRAWN COCKTAIL

Iceberg lettuce, marie rose sauce, tomato, cucumber & paprika £8.25

TEMPURA CAULIFLOWER FLORETS (VE)

With curried mayo £7.95

HOMEMADE CHICKEN LIVER PÂTÉ

Red onion relish, capers, cornichons & miller loaf £8.25

CRISPY DUCK

Watercress, spring onion, honey & sesame seed salad £8.50

LAMB KOFTA

Pitta bread, salad & a tzatziki dip £8.25

CRISPY BREADED GOATS' CHEESE

Beetroot, rocket, pine nut & walnut salad, honey drizzle £8.50

CRISPY COATED KING PRAWNS

Chilli & paprika dip £9.50

— WINE LIST —

HOUSE WINE

	Bottle	125ml	175ml	250ml
House White	£19.95	£4.95	£5.75	£6.95
House Red	£19.95	£4.95	£5.75	£6.95
House Rosé	£19.95	£4.95	£5.75	£6.95

PREMIUM HOUSE WINE

Parigi, Pinto Grigio (White)	£21.50	£5.25	£5.95	£7.50
Broken Back, Chardonnay (White)	£24.95	£5.50	£7.25	£8.50
Parigi, Pinot (Rosé)	£21.95	£5.25	£6.50	£7.95
Ocean Bay, White Zinfandel (Rosé)	£21.95	£5.25	£6.50	£7.95
El Cadejo, Malbec (Red)	£25.50	£5.75	£7.50	£8.50
Broken Back, Cabernet Sauvignon (Red)	£21.95	£5.25	£6.50	£7.95

THE CHAIRMAN'S CHOICE – ESPECIALLY FOR YOU

Our chairman, Clifford Brierley, has chosen some of his favourite wines & placed them in this category to help enhance your dining experience.

UMBRELE - MERLOT - ROMANIA

A velvety smooth red wine packed full of ripe fruits with vanilla lingering on the finish. £27.50

SAINT PEYRE - PICPOUL DE PINET - FRANCE

Golden, bright & perfect with seafood. Apples, pears & a well balanced acidity £36.95

WHISPERING ANGEL - PROVENCE ROSÉ - FRANCE

The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rose £47.50

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

— WINE LIST —

ROSÉ WINE

25. BELLA MODELLA - PINOT GRIGIO ROSE - ITALY

This delicate rosé is fresh and fruity, with light notes of wild flowers and fresh fruit. The palate is fresh, balanced and persistent.

£28.95

26. LE VERSANT - GRENACHE ROSÉ - FRANCE

Delicate, pale pink colour. Perfumed with strawberries & raspberries. Wonderfully balanced with citrus zest.

£33.50

27. WHISPERING ANGEL - PROVENCE ROSÉ - FRANCE

The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rosé

£47.50

SPARKLING WINES

28. HOUSE- PROSECCO - ITALY - 200ML

£8.95

29. HOUSE - PROSECCO - ITALY

A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz

£29.95

30. JULIET ROSÉ - PROSECCO - ITALY

A dry, fresh & zesty rose prosecco with summer fruit flavours & citrus finish

£30.95

31. JULES LAROSE BLANC DE BLANCS - BRUT - FRANCE

A clear golden body with a stream of fine bubbles & a wonderful persistence. Fruity bouquet with notes of white fruits & brioche hints. An elegant & refined wine, which is both powerful and well-balanced

£47.50

CHAMPAGNE

32. LOUIS ROZIER - Champagne - France

Fruity & fresh with fine bubbles & a delightful mousse leading to a refreshing palate

£44.95

33. MOËT & CHANDON - Champagne - France

An elegant & mature champagne distinguished by its vibrant intensity of green apple & citrus fruit

£69.95

34. BILLECART SALMON BRUT - Champagne - France

Superb quality champagne from one of the few houses still owned by the original founding family. A rich & complex champagne with toasted brioche & hazelnut notes

£84.95

35. LAURENT PERRIER ROSÉ - Champagne - France

A classic pink champagne, with plenty of stylish strawberry fruit & full of vivacity

£92.00


— STEAKS —

All steaks are lovingly prepared by our butchery team

PREMIUM CUTS

STEAK & PRAWNS

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

 £30.95

PRIME FILLET

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

 £29.95

CLASSIC CUTS

RIB-EYE 10oz	14% fat, tender, rich & full flavoured, the meat-lover's steak	£25.95
SIRLOIN 6oz	8% fat, succulent & one of our most popular steaks	£22.95
RUMP	2% fat, the leanest & meatiest tasting steak, firmer in texture	
	Peppered 8oz	£21.95
	8oz & an egg	£21.95
	8oz	£20.95
	6oz	£19.95
TOBY GRILL	6oz chicken breast, gammon steak, sausage, black pudding	£20.50
	Add a 6oz rump steak for	£4.95

All steaks are garnished with sautéed mushrooms, plum tomatoes, watercress & a choice of either; buttered new potatoes, chips, fries or a house salad.

Sides

Add...

PLUM TOMATO & RED ONION SALAD	£3.95
HOUSE CAESAR SALAD	£3.95
PEAS WITH PEARL ONIONS & PANCETTA	£3.95
SEASONAL VEGETABLES	£3.95
ONION RINGS	£3.95
FRIES	£3.95
HALLOUMI FRIES	£4.75
CHIPS	£3.95
MASH POTATO	£3.95
HOUSE SALAD	£3.50
HOUSE SLAW	£3.50
FRICKLE FRIES	£3.95

Steak Additions & Sauces

Add...

THREE CRISPY COATED TIGER PRAWNS	£4.95
EXTRA SAUTÉED MUSHROOMS	£3.95
PEPPER SAUCE	£3.95
BÉARNAISE	£3.95
RED WINE GRAVY	£3.95
CHIMICHURRI	£3.95
A spicy South American sauce of red pepper & chilli	
CHIP SHOP STYLE CURRY SAUCE	£2.50

— BURGERS —

Our burgers are hand pressed using Decker's finest steak cuts. All burgers are cooked through & served with fries, red onion, plum tomato, iceberg lettuce & house slaw.

CLASSIC STEAK BURGER

Thousand Island dressing or BBQ sauce, with or without cheese £15.95

CRISPY HALLOUMI BURGER

Spiced red pepper mayonnaise £15.95

BACON & BLUE

Crispy bacon & Stilton £15.95

CHICKEN BURGER

Spicy chicken breast burger, crispy bacon, spicy mayo, with or without cheese £15.95

THE TOBY ROYALE WITH CHEESE

A double classic steak burger topped with crispy bacon, cheese & onion rings served with a crispy chicken & chimichurri slider & Aspen fries £19.75

Burger Toppings

Add...

SAUTÉED MUSHROOMS £1.95

STILTON £2.25

EXTRA STEAK BURGER £3.75

STREAKY BACON £1.95

ONION RINGS £3.50

FRIED EGG £1.75

Upgrade to ASPEN FRIES for £1.50

— FROM THE OVEN —

FULL RACK OF RIBS

Fries, scallions, sesame seeds & crisp house slaw £19.95

HALF RACK OF RIBS & SOUTHERN FRIED CHICKEN

Fries, scallions, sesame seeds & crisp house slaw £19.95

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 £18.50

SPICED STUFFED PEPPERS

Spicy beans £15.50

— WINE LIST —

RED WINE

12. BROKEN BACK - SHIRAZ - AUSTRALIA

Black plums & sweet berry fruit balanced with spicy liquorice flavours & vanilla oak £23.95

13. INDÓMITA - CABERNET SAUVIGNON - CHILE

Delicious dark fruit flavours are complemented by a touch of pepper on the finish. A perfect wine to enjoy with a steak £24.95

14. BELLA MEDELLA - PRIMITIVO - ITALY

This beautifully crafted, noble native wine of Puglia is a full and rounded red. Possessing a rich intensity of flavour, it is the model of a perfectly formed Primitivo. £27.95

15. UMBRELE - MERLOT - ROMANIA

A velvety smooth red wine packed full of ripe fruits with vanilla lingering on the finish. £27.50

16. LE CHARME - MERLOT - FRANCE

A ruby red appearance, with lovely cassis and raspberry flavours and slightly spicy hints. A lot of fruit flavours on the palate with a hint of black pepper at the finish. £29.95

17. COQUILLE DE TERRE - CARIGNAN - FRANCE

From old vines comes this luscious purple-red wine. Enjoy blackberry flavours & a lingering finish £29.95

18. ANTANO CRIANZA - RIOJA - SPAIN

Intense blackberry, liquorice & chocolate. Delicious £30.95

19. LES GRES - GRENACHE/SYRAH - FRANCE

A classy blend of Grenache & Syrah (Shiraz) made from grapes grown in the Languedoc region. Powerful red fruit flavours. Perfect with a steak, or roast beef. £32.95

20. LES ARGELIERES - PINOT NOIR - FRANCE

Glossy Garnet red with notes of raspberry and cherry, subtle spice and smoke. £33.95

21. GOYENECHEA CENTENARI - MALBEC RESERVA - ARGENTINA

Dark fruit aromas, delicate smokey notes and a big bold finish. £35.95

22. FLEURIE - DOMAINE PARDON - FRANCE

Award-winning Fleurie showing the bubblegum, cherry & herbal notes that the local Gamay grape is famous for. Light bodied, with notes of damson £38.95

23. BIG BELTIE - CABERNET SAUVIGNON - FRANCE

Rich, ripe, blackcurrant and cassis fruit, with smokey and peppery hints. Ripe tannins and a savoury coffee note with a delicate hint of oak. Perfect with a big steak! £40.50

24. CHÂTEAUNEUF-DU-PAPE - FRANCE

A lighter style of Châteauneuf, though still full bodied with ripe fruit & herby, spicy, brambly notes & a soft round palate, with plummy fruit flavours £54.95

DECKERS
EST. 1989
BUTCHERY

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

www.deckersbutchery.co.uk



— WINE LIST —

WHITE WINE

1. INDÓMITA - SAUVIGNON BLANC - CHILE

Intense & expressive to the nose, with fruity aromas & a hint of white flowers.

Balanced acidity with complex citrus notes £23.50

2. MINERALIUM - CHENIN BLANC - FRANCE

A dry, delicious, lip-smacking Chenin, with citrus flavours and limestone minerality.

£26.95

3. COQUILLE DE MER - VERMENTINO - FRANCE

A wonderfully exotic & lighter style of dry white, using grapes grown within sight of the azure Mediterranean. Pale lemon in appearance with citrus, apricot & gentle floral aromas. Ripe peach & tropical notes on the palate

£27.95

4. LES ARGELIERES - CHARDONNAY - FRANCE

Shimmering gold with flavours of ripe apples, vanilla and buttery notes. A long, velvety finish

£28.95

5. LES ARGELIERES - VIOGNIER - FRANCE

This Viognier from the Languedoc region of Southern France enjoys ripe, juicy apricot and mango flavours, and a long lingering finish.

£28.95

6. WAINA TONU - SAUVIGNON BLANC - NEW ZEALAND

Gooseberry & passion fruit on the nose with exotic fruits in the lingering finish

£29.95

7. SAND BOY - ALBARINO - SPAIN

An elegant Albarino with ripe juicy stone fruit. Fresh, and well balanced.

£32.95

8. KUKI - RIESLING - NEW ZEALAND

Fresh cut apple, tropical mandarin, melon, lime & spring flowers on the nose leading to a bright fruit palate of citrus apple, tangerine, grapefruit & a touch of honey with a crisp lingering finish. A deliciously fresh & crisp Riesling from the Malborough vineyards

£34.50

9. SAINT-PEYRE - PICPOUL DE PINET - FRANCE

Golden, bright & perfect with seafood. Apples, pears & a well balanced acidity

£36.95

10. ROLONA CASTELLARI - GAVI DI GAVI - ITALY

A real classy Gavi with flavours of pear and green apples. Citrus notes and mineality provide a clean, fresh finish.

£39.95

11. LOUIS MOREAU - CHABLIS - FRANCE

Perfectly fresh, redolent of green apples, a touch of nutty complexity & minerals balanced by roundness and finesse. Simply superb Chablis

£45.95

— FISH —

SALMON ESCALOPE TOPPED WITH A PARMESAN & PARSLEY CRUMB

Béarnaise sauce & seasonal vegetables

£19.50

TRADITIONAL FISH & CHIPS

Mushy peas, tartare sauce & lemon

£16.95

add Chip shop curry sauce for £2.50

GOURMET BATTERED SCAMPI

Mushy peas, tartare sauce & lemon

£16.95

OVEN ROASTED SEA BASS FILLETS

Red pepper, chilli & parsley dressing & seasonal vegetables

£19.95

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

— POTS & PIES —

14 HOUR BRAISED BEEF & ALE PIE

Yorkshire grass fed beef, Manchester Union Lager, roast carrot and celery, redcurrant jelly, Worcestershire sauce, mustard and coriander seeds, black onion, marjoram and pepper.

£16.50

CLASSIC LANCASHIRE CHEESE & ONION PIE

Dewlay's tasty Lancashire cheese, caramelised white onion, white pepper, nutmeg and Japanese breadcrumbs. Served with baked beans.

£16.50

SWEET POTATO & KALE PIE (VE)

Sweet potato, roasted onion, kale, mustard seeds and spices, served with mushy peas & vegetarian gravy

£16.50

CHEFS' PIE OF THE WEEK

Please ask your server

£16.50

LANCASHIRE HOT POT

Braised lamb shoulder, mixed hot pot vegetables & sliced potatoes. Served with red cabbage & seasonal vegetables

£18.50

All pies are served with mushy peas, crispy onions & red wine gravy, unless stated and a choice of either Creamy Mashed Potatoes, Buttered New Potatoes, Chips or House Salad.

Sides

Add...	
THREE CRISPY COATED TIGER PRAWNS	£4.95
EXTRA SAUTÉED MUSHROOMS	£3.95
PLUM TOMATO & RED ONION SALAD	£3.95
HOUSE CAESAR SALAD	£3.95
PEAS WITH PEARL ONIONS & PANCETTA	£3.95
SEASONAL VEGETABLES	£3.95
ONION RINGS	£3.95
FRIES	£3.95
HALLOUMI FRIES	£4.75
CHIPS	£3.95
MASHED POTATO	£3.95
HOUSE SALAD	£3.50
HOUSE SLAW	£3.50
FRICKLE FRIES	£3.95
ASPEN FRIES	£4.45

Additions & Sauces

Add...	
PEPPER SAUCE	£3.95
BÉARNAISE	£3.95
RED WINE GRAVY	£3.95
CHIMICHURRI	£3.95
CHIP SHOP STYLE CURRY SAUCE	£2.50

— HOME MADE PUDDINGS —

GRANDPA GREENE'S ICE CREAM SELECTION

Award winning ice cream with over 100 years of local heritage.

Choose from

Vanilla | Cherry | Chocolate | Raspberry Ripple | Salted Caramel |

Rum & Raisin | Vegan Raspberry | Vegan Lotus Biscuit

2 Scoops £4.95

3 Scoops £5.95

BLACKCURRANT CHEESECAKE

Chantilly cream & blackberries

£6.95

STICKY TOFFEE PUDDING

Butterscotch sauce, custard or cream

£6.95

LEMON MERINGUE TART

Raspberry sorbet & fresh raspberries

£6.95

KINDER BUENO BROWNIE

Vanilla ice cream, white chocolate sauce & hazelnut praline

£6.95

BELGIAN WAFFLES

Vanilla ice cream, crunchie crumble & milk chocolate sauce

£6.95

CHEESE & BISCUITS

Celery & grapes

£8.95

— TEA & COFFEE —

ENGLISH BREAKFAST	£3.95	DECAF ENGLISH BREAKFAST	£3.95
EARL GREY	£3.95	COFFEE - BLACK OR WHITE	£3.95
GREEN TEA	£3.95	FLOATER COFFEE	£4.15
PEPPERMINT	£3.95	CAPPUCCINO	£4.15
CHAMOMILE, VANILLA &		LATTE	£4.45
HONEY RED BERRY & FLOWER	£3.95	ESPRESSO	£3.70
SUMMER BERRY	£3.95	DOUBLE ESPRESSO	£4.15

Treat yourself to a liqueur coffee

All priced at £6.95

BAILEYS LATTE	FRENCH - Brandy
CALYPSO - Tia Maria	IRISH - Whiskey
CARIBBEAN - Dark Rum	ITALIAN - Sambuca
DUBLINER - Baileys	SEVILLE - Cointreau

ANY COFFEE, ANY TEISSEIRE SYRUP

All priced at £4.95

**VANILLA
CAMEL
HAZELNUT**

SEASONAL SPECIAL MENU

STARTERS

SOUP OF THE DAY

Crunchy croutons & buttered French bread

SMOKED BBQ STICKY CHICKEN WINGS

Crunchy slaw

HOMEMADE CHICKEN LIVER PATÉ

Red onion relish, capers & miller loaf

PRAWN COCKTAIL

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

BREADED DEEP FRIED HALLOUMI

Sweet chilli

DESSERTS

BLACKCURRANT CHEESECAKE

Chantilly cream, blackberries

STICKY TOFFEE PUDDING

Butterscotch sauce, custard or cream

GRANDPA GREENE'S ICE CREAM SELECTION (2 SCOOPS)

Upgrade to 3 scoops for £1.75



ENJOY THE FULL ROYAL TOBY EXPERIENCE
WITH THE OPTION OF TWO GREAT
RESTAURANTS

MAINS

6oz RUMP STEAK

Sautéed mushroom, plum tomatoes & watercress

UPGRADE YOUR STEAK

8oz RUMP £3.85

ADD 3 GOURMET BATTER SCAMPI £3.85

CHICKEN BURGER

Spicy chicken breast burger, crispy bacon, spicy mayo, with or without cheese

TOBY GRILL

6oz chicken breast, gammon steak, sausage & Bury black pudding.

Add sauteed mushrooms & fried egg £2.50

TRADITIONAL FISH & CHIPS

Mushy peas, tartare sauce & lemon wedge

Add Chip shop curry sauce £2.50

SLOW ROAST PORK BELLY

Apple fondant & black pudding

HALF ROASTED CHICKEN

Cajun fries, grilled corn on the cob & house slaw

CLASSIC LANCASHIRE CHEESE & ONION PIE

Dewlay's tasty Lancashire cheese, caramelised white onion, white pepper, nutmeg and Japanese breadcrumbs. Served with baked beans.

SPICED STUFFED PEPPERS

Spicy beans

LANCASHIRE HOT POT

Braised lamb shoulder, mixed hot pot vegetables & sliced potatoes. Served with red cabbage & seasonal vegetables

SWEET POTATO & KALE PIE

Sweet potato, roasted onion, kale, mustard seeds and spices, served with mushy peas & vegetarian gravy

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

Monday to Friday Lunch
Saturday Lunch
Monday to Friday Dinner
Sunday Dinner

12.00pm - 2.30pm
12.00pm - 6.30pm
5.00pm - 9.00pm
5.00pm - 8.00pm

2 COURSES

£22.95

3 COURSES

£25.95