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**LA**

**CARTE**

# Appetisers



<b>BASKET OF FRESHLY BAKED BREAD</b> Butter	£2.95
<b>MARINATED OLIVES &amp; SUNBLUSHED TOMATOES</b>	£3.95
<b>CUMBERLAND CHIPOLATAS</b> Honey & mustard dressing	£4.95

# Starters

<b>SOUP OF THE DAY</b> Crunchy croutons & buttered French bread	£5.95
<b>BABY BACK RIBS</b> Sticky BBQ sauce	£10.50
<b>GARLIC &amp; HONEY CHICKEN</b> Crispy chicken with a honey and chilli sauce	£8.50
<b>HOMEMADE CHICKEN LIVER PÂTÉ</b> Red onion relish, capers, cornichons & miller loaf	£8.25
<b>CRISPY DUCK SALAD</b> Watercress, spring onion, honey & sesame seed salad	£8.75
<b>LAMB KOFTA</b> Pitta bread, salad & a tzatziki dip	£8.50
<b>PRAWN COCKTAIL</b> Iceberg lettuce, Marie Rose sauce, tomato, cucumber & paprika	£8.50
<b>CRISPY COATED KING PRAWNS</b> Chilli & paprika dip	£9.75
<b>CRISPY BREADED GOATS' CHEESE</b> Beetroot, rocket, pine nut & walnut salad, honey drizzle	£8.75
<b>AVOCADO &amp; MANGO SALAD (VE)</b> Black beans and dressed green leaves	£7.95
<b>TEMPURA CAULIFLOWER FLORETS (VE)</b> With curried mayo	£7.95

# Steaks

## Premium cuts

	<b>STEAK &amp; PRAWNS</b> 8oz fillet steak & crispy coated tiger prawns, served with chimichurri	£32.50
	<b>PRIME FILLET</b> 8oz fillet steak, lean & tender with a delicate flavour	£30.95

## Classic cuts

<b>RIB-EYE 10oz</b> 14% fat, tender, rich & full flavoured, the meat-lover's steak	£26.95
<b>SIRLOIN 8oz</b> 8% fat, succulent & one of our most popular steaks	£22.95
<b>RUMP</b> 2% fat, the leanest & meatiest tasting steak, firmer in texture	
<b>6OZ</b>	£20.50
<b>8OZ</b>	£21.95
<b>8OZ WITH FRIED EGG</b>	£22.50
<b>PEPPERED 8OZ</b>	£22.50
<b>TOBY GRILL</b> 6oz chicken breast, gammon steak, sausage, black pudding Add a 6oz rump steak for £4.95	£21.50

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

## Sides

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

## Additions & Sauces

<b>THREE CRISPY COATED TIGER PRAWNS</b>	£4.95
<b>EXTRA SAUTÉED MUSHROOMS</b>	£3.95
<b>PEPPER SAUCE</b>	£3.95
<b>BÉARNAISE</b>	£3.95
<b>RED WINE GRAVY</b>	£3.95
<b>CHIMICHURRI</b>	£3.95
<b>CHIP SHOP STYLE CURRY SAUCE</b>	£2.50

# Burgers

<b>CLASSIC STEAK BURGER</b> Thousand Island dressing or BBQ sauce, with or without cheese	£15.95
<b>BACON &amp; BLUE</b> Crispy bacon & Stilton	£15.95
<b>HOT HONEY CHICKEN BURGER</b> Crispy bacon & spicy mayonnaise, with or without cheese	£15.95
<b>CRISPY HALLOUMI BURGER</b> Spiced red pepper mayonnaise	£15.95
<b>LAMB KOFTA BURGER</b> Tzatziki, served with or without cheese	£15.95
<b>AMERICAN STYLE DIRTY BURGER</b> Indulge in our American Dirty Burger featuring a juicy beef patty topped with melted American cheese, crispy fried onions, tangy ketchup, and zesty American mustard. Served with a side of our delicious Frickle Fries.	£17.50



## Burger Toppings

<b>EXTRA STEAK BURGER</b>	£3.75
<b>STREAKY BACON</b>	£1.95
<b>FRIED EGG</b>	£1.75
<b>STILTON</b>	£2.25
<b>SAUTÉED MUSHROOMS</b>	£1.95
<b>ONION RINGS</b>	£3.50

All burgers are cooked through & served with fries, red onion, plum tomato, iceberg lettuce & house slaw.

**Upgrade to triple cooked Aspen fries with truffle oil and sprinkled with parmesan cheese for £1.50**

## From the oven

<b>FULL RACK OF RIBS</b> Fries, scallions, sesame seeds & crisp house slaw	£19.95
<b>HALF RACK OF RIBS &amp; SOUTHERN FRIED CHICKEN</b> Fries, scallions, sesame seeds & crisp house slaw	£19.95
<b>CHICKEN KIEV</b> Our twist on a classic. A creamy garlic & chive filling, served with garlic butter, garden peas with pancetta & pearl onions, & creamy mash potatoes	£20.95
<b>LAMB HENRY</b> Braised lamb, root vegetables, creamy mash and rich gravy	£15.50
<b>MISO AUBERGINE</b> Chilli cous cous and watercress served with a herby tomato sauce	£18.50

# Fish

<b>TRADITIONAL FISH &amp; CHIPS</b> Mushy peas, tartare sauce & lemon	£16.95
<b>GOURMET BATTERED SCAMPI</b> Mushy peas, tartare sauce & lemon	£16.95
<b>GRILLED FILLET OF SALMON</b> Braised cabbage, pancetta, onions and a mustard sauce with a choice of potatoes	£19.50
<b>BAKED SEA BASS</b> Roasted red peppers, cherry tomatoes, new potatoes dressed with chimichurri & watercress	£19.95

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

## Pots & pies

<b>14 HOUR BRAISED BEEF &amp; ALE PIE</b> Yorkshire grass-fed beef, Manchester Union Lager, roast carrot and celery, redcurrant jelly, Worcestershire sauce, mustard and coriander seeds, black onion, marjoram and pepper.	£16.95
<b>CLASSIC LANCASHIRE CHEESE &amp; ONION PIE</b> Dewlay's tasty Lancashire cheese, caramelised white onion, white pepper, nutmeg and Japanese breadcrumbs. Served with baked beans.	£16.95
<b>SWEET POTATO &amp; KALE PIE (VE)</b> Sweet potato, roasted onion, kale, mustard seeds and spices, served with mushy peas & vegetarian gravy	£16.95
<b>CHEFS' PIE OF THE WEEK</b> Please ask your server	£16.95

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

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

## Additions & Sauces

<b>PEPPER SAUCE</b>	£3.95
<b>BÉARNAISE</b>	£3.95
<b>RED WINE GRAVY</b>	£3.95
<b>CHIMICHURRI</b>	£3.95
<b>CHIP SHOP STYLE CURRY SAUCE</b>	£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 Strawberry | Vegan Lotus Biscuit

2 SCOOPS £4.95

3 SCOOPS SS £5.95

## MILLIONAIRES' SHORTBREAD CHEESECAKE SS

Chantilly cream & blackberries

£6.95

## STICKY TOFFEE PUDDING SS

Butterscotch sauce, custard or cream

£6.95

## CHOCOLATE ORANGE FUDGE CAKE

Chocolate sauce and vanilla ice cream

£6.95

## LEMON BAKEWELL TART

Cherry compote and Chantilly cream

£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
EARL GREY	£3.95
GREEN TEA	£3.95
PEPPERMINT	£3.95
CHAMOMILE, VANILLA & HONEY	£3.95
RED BERRY & FLOWER	£3.95
SUMMER BERRY	£3.95
DECAF ENGLISH BREAKFAST	£3.95

COFFEE - BLACK OR WHITE	£3.95
FLOATER COFFEE	£4.15
CAPPUCCINO	£4.15
LATTE	£4.45
ESPRESSO	£3.70
DOUBLE ESPRESSO	£4.15
ANY COFFEE, ANY TEISSEIRE SYRUP	
Vanilla   Caramel   Hazelnut	£4.95

## Treat yourself to a liqueur coffee

All priced at £6.95

BAILEYS LATTE

CALYPSO - Tia Maria

CARIBBEAN - Dark Rum

DUBLINER - Baileys

FRENCH - Brandy

IRISH - Whiskey

ITALIAN - Sambuca

SEVILLE - Cointreau

# Wine list

## House wine

	<b>BOTTLE</b>	<b>125ML</b>	<b>175ML</b>	<b>250ML</b>
<b>HOUSE WHITE</b>	£21.50	£4.95	£5.85	£7.50
<b>HOUSE RED</b>	£21.50	£4.95	£5.85	£7.50
<b>HOUSE ROSÉ</b>	£21.50	£4.95	£5.85	£7.50

## Premium wine

<b>PARIGI, PINTO GRIGIO (WHITE)</b>	£21.95	£5.25	£5.95	£7.60
<b>BROKEN BACK, CHARDONNAY (WHITE)</b>	£24.95	£5.50	£7.25	£8.50
<b>PARIGI, PINOT (ROSÉ)</b>	£21.95	£5.25	£6.50	£7.95
<b>OCEAN BAY, WHITE ZINFANDEL (ROSÉ)</b>	£21.95	£5.25	£6.50	£7.95
<b>EL CADEJO, MALBEC (RED)</b>	£25.50	£5.75	£7.50	£8.50
<b>BROKEN BACK, CABERNET SAUVIGNON (RED)</b>	£21.95	£5.25	£6.50	£7.95

### WINE OF THE MONTH

#### WAINA TONU - SAUVIGNON BLANC - NEW ZEALAND

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

	<b>BOTTLE</b>	<b>125ML</b>
	£25.95	£5.25
	<b>250ML</b>	<b>175ML</b>
	£7.95	£6.50



## The Chairman's choice

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**

£27.50

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

#### **SAINT PEYRE - PICPOUL DE PINET - FRANCE**

£36.95

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

#### **WHISPERING ANGEL - PROVENCE ROSÉ - FRANCE**

£47.50

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

# Red 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

## **2. MINERALIUM - CHENIN BLANC - FRANCE**

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

## **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

## **4. LES ARGELIERES - CHARDONNAY - FRANCE**

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

## **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.

## **6. WAINA TONU - SAUVIGNON BLANC - NEW ZEALAND**

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

## **7. SAND BOY - ALBARINO - SPAIN**

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

## **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 Marlborough vineyards

## **9. SAINT-PEYRE - PICPOUL DE PINET - FRANCE**

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

## **10. ROLONA CASTELLARI - GAVI DI GAVI - ITALY**

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

## **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

# White Wine

## **12. BROKEN BACK - SHIRAZ - AUSTRALIA**

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

## **13. INDÓMITA - CABERNET SAUVIGNON - CHILE**

Delicious dark fruit flavours are complemented by a touch of pepper on the finish.

## **14. BELLA MODELLA - 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.

## **15. UMBRELE - MERLOT - ROMANIA**

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

## **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.

## **17. COQUILLE DE TERRE - CARIGNAN - FRANCE**

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

## **18. ANTANO CRIANZA - RIOJA - SPAIN**

Intense blackberry, liquorice & chocolate. Delicious

## **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.

## **20. LES ARGELIERES - PINOT NOIR - FRANCE**

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

## **21. GOYENCHEA CENTENARI - MALBEC - ARGENTINA**

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

## **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

## **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!

## **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