

MAIN MENU

Nibbles...

- | | | | |
|--------------------------------------|----|---|----|
| - Tempura tiger prawns, sweet chilli | £5 | - Pigs in blankets, honey & wholegrain mustard mayo | £5 |
| - Aerated pork crackling, pickles | £3 | - Marinated martini olives (v) | £3 |
| - Panko halloumi, smoked jam (v) | £5 | - Garlic flatbread (add cheese +£1) (v) | £4 |

To Start...

- | | |
|--|-----|
| - Homemade soup of the day, artisan bread, farm butter , chive oil (v) | £5 |
| - Barbecue belly pork, sesame, red chilli, crisp savoy cabbage | £6 |
| - Pigeon breast, root vegetable purees, wild bird haggis, game reduction, crackling | £8 |
| - Cumberland sausage & sage bon bons, brown sauce, tomato, herb & haricot beans, pea shoots | £6 |
| - Black pudding, charred apricots, beet chutney & raw candy beet, fried duck egg, red wine reduction | £7 |
| - King oyster mushroom, truffle & chive aioli, goats cheese, crisp shallot, coriander (v) | £8 |
| - King scallops baked in the shell, garlic & herb crust, micro greens | £10 |

The Main Event...

- | | |
|---|-----|
| - Braised lamb shank, green lentils, buttered mash potatoes, pickled red cabbage, red wine sauce | £18 |
| - Belly pork, queenie scallops, chorizo, broad beans, pumpkin, crackling, sticky jus | £18 |
| - Cod loin, green lipped mussels, toasted hazelnut & squid ink crumb, chive emulsion, aerated potato | £18 |
| - Braised shin of beef, smoked potato fondant, salsify, pistachio, carrot, shin gravy, parsnip crisps | £16 |
| - Duo of duck, butternut squash puree, charred broccoli & miso, hoi sin, fresh red chilli, cherry gel | £20 |
| - Squash wellington, potato puree, pickled walnuts, black stick blue & blowtorched pear salad | £14 |

The Usual Suspects...

- | | |
|--|-----|
| - Award winning Cumberland sausages, buttered mash, crisp shallot, kale, pan gravy | £12 |
| - Whitby breaded scampi, hand cut chips, caper mayonnaise, marrow fat mushy peas | £12 |
| - Chicken breast, confit mushroom & grilled tomato, hand cut chips, peppercorn sauce | £14 |

For the little ones...

- | | | | |
|---------------------------|----|---------------------------------|----|
| - Chicken goujons & chips | £7 | - Mini Cumberland, mash & gravy | £7 |
| - Tomato & herb linguine | £7 | - Battered fish & chips | £7 |

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. Upgrade to sweet potato fries for £1.50 extra. Get your steak pan fried in the kitchen for £1.50 extra.

- 6oz 50 day dry aged rump steak	£14	- 10oz 50 day dry aged rib eye steak	£20
- 12oz 50 day dry aged rump steak	£18	- 8oz Centre cut fillet steak	£24
- 10oz 70 day dry aged marbled sirloin steak	£20	- 8oz salt cured gammon steak	£12

Signature Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. Upgrade to sweet potato fries for £1.50 extra. Please note that these steaks are not available on our hot rock. We only carry a very limited number of these steaks in stock so we may unfortunately run out.

- 16oz extra mature, T-bone steak	£25
- 20oz Chateaubriand (perfect for 2 people)	£45
- Add one of our signature steak rubs: smoked rock salt or rosemary, thyme & pink peppercorn	£1.50

Sauces...

- Pink peppercorn & cracked black	£2.50	- Red wine & port reduction	£2.50
- Stilton & black stick blue	£2.50	- Diane	£2.50

Sides...

- Tempura tiger prawns	£5	- Roasted heritage carrots & honey	£4
- Beer battered onion rings (v)	£3	- Pigs in blankets, honey & mustard mayo	£5
- Roasted broccoli, pesto & almonds (v)	£3.50	- Panko halloumi, smoked jam (v)	£5
- Buttered corn on the cob	£4	- Garlic flatbread (add cheese +£1) (v)	£4

Our butcher is Tim Penny from Pennys of Accrington. They are a family run business with father and son still working side by side six days a week ensuring all produce meets their high standards. All their meat is sourced from farms within a 50 mile radius, often much closer and each individual steak can be traced back to the animal and the farm offering full traceability of our products.

All the steaks are from Hereford & Angus cattle and are always female. This is vitally important as the female cattle tend to produce a more marbled succulent steak, leading to a much more flavoursome piece of meat.

Furthermore all of our steaks are dry aged for a minimum of 50 days allowing the enzymes within the meat to break down the muscle tissue resulting in an improved texture and flavour! When it comes to steaks, we know our stuff and we are delighted to serve some of the best steaks around.

SUNDAY MENU

2 COURSES - £15 | 3 COURSES - £18

To Start...

- Chefs soup of the day, artisan bread & farm butter (v)
- Black pudding fritters, peppercorn sauce, pea shoots
- Panko brie, cranberry reduction, English salad, balsamic (v)
- Mini scampi basket, caper, parsley & lemon mayonnaise
- Garlic & truffle creamed mushrooms, brioche & herb crumb (v)

Mains...

- Roast rump of aged beef, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Hake fillet, smoked rock salt sautéed potatoes, chive, spinach, pesto & cream reduction
- Shin of beef, buttered mash potatoes, heritage carrots, silver skin onions, peas, shin gravy
- Slow braised belly pork, cabbage & bacon, smoked fondant potato, red wine reduction
- Butternut squash & herb gnocchi, red chilli, crème fraiche, corn, spring onion, herb crust (v)

Hot Rock Steaks...

- 6oz 50 day dry aged rump steak
- 8oz Salt cured gammon steak
- 10oz Marbled Rib eye steak (+£6)
- 12oz 50 day dry aged rump steak (+£4.50)
- 10oz 70 day dry aged marbled sirloin steak (+£6)
- 8oz Centre cut fillet steak (+£8)

Sauces...

- | | | | |
|-----------------------------------|-------|-----------------------------|-------|
| - Pink peppercorn & cracked black | £2.50 | - Red wine & port reduction | £2.50 |
| - Stilton & black stick blue | £2.50 | - Diane | £2.50 |

Desserts...

- Banana bread, butterscotch sauce, rum & raisin ice cream
- Salted caramel sponge pudding, custard
- Spiced orange & cinnamon baked cheesecake, chocolate soil, honeycomb
- Chocolate brownie, vanilla bean ice cream, popping candy, chocolate sauce
- Pecan pie, mulled wine poached pear, clotted cream
- Duo of Gold's ice cream

WEEKNIGHT SPECIAL

A MAIN MEAL & A DRINK - £10

MONDAY-THURSDAY

Drinks...

- Small house red/white/rose wine
- Pint of Stella Artois, Becks Vier, Magners Dark Fruit or Boddingtons
- House spirit & mixer
- Any soft drink

To Start...

Add any starter below for £5 or choose a starter from our main menu...

- Chefs soup of the day, artisan bread & farm butter (v)
- Cumberland sausage & sage bon bons, brown sauce
- Garlic & truffle creamed mushrooms, brioche & herb crumb (v)
- Mini scampi basket, caper, parsley & lemon mayonnaise

Main Courses...

- Fish & chips, caper mayonnaise, lemon, marrow fat mushy peas
- Skin on chicken breast, garlic new potatoes, roasted broccoli, pesto & almonds
- Butternut squash & herb gnocchi, red chilli, crème fraiche, corn, spring onion, herb crust (v)
- 6oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips or sweet potato fries (£1.50 extra), confit mushroom, tomato & pea shoots
- 12oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips or sweet potato fries (£1.50 extra), confit mushroom, tomato & pea shoots (+£4.50)

Sauces...

- | | | | |
|-----------------------------------|-------|-----------------------------|-------|
| - Pink peppercorn & cracked black | £2.50 | - Red wine & port reduction | £2.50 |
| - Stilton & black stick blue | £2.50 | - Diane | £2.50 |

Sides...

- | | | | |
|---|----|--|----|
| - Tempura tiger prawns | £5 | - Roasted heritage carrots & honey | £4 |
| - Beer battered onion rings (v) | £3 | - Pigs in blankets, honey & mustard mayo | £5 |
| - Roasted broccoli, pesto & almonds (v) | £3 | - Panko halloumi, smoked jam (v) | £5 |
| - Buttered corn on the cob | £4 | - Garlic flatbread (add cheese +£1) (v) | £4 |

LUNCH MENU

DESSERT MENU

Cheesecake	£5.75
- Spiced orange & cinnamon baked cheesecake, chocolate soil, honeycomb	
Banana bread & butter pudding	£5.75
- Banana bread, butterscotch sauce, rum & raisin ice cream	
Pecan Pie	£5.75
- Pecan pie, mulled wine poached pear, clotted cream	
Sponge pudding	£5.75
- Salted caramel sponge pudding, custard	
Chocolate Brownie	£5.75
- Chocolate brownie, vanilla bean ice cream, chocolate sauce, popping candy	
Duo of Gold's Ice Cream	£4.50
- Vanilla Bean	
- Cookie Dough	
- Pistachio	
- Rum & raisin	
- Strawberry & cracked black pepper	

TEA/COFFEE

- Pot of Tea	£2.50
- Black coffee	£2.00
- White coffee	£2.20
- Cappuccino	£2.20
- Latte	£2.20
- Moccacino	£2.20
- Espresso macchiato	£2.20
- Latte macchiato	£2.20
- Espresso	£1.80
- Double espresso	£2.50
- Hot chocolate	£2.20
- Baileys coffee	£4.50
- Brandy coffee	£4.50
- Irish coffee	£4.50
- Tia Maria coffee	£4.50

To Start...

All our starters below are available for £5 at lunchtimes

- Chefs soup of the day, artisan bread & farm butter (v)
- Cumberland sausage & sage bon bons, brown sauce
- Garlic & truffle creamed mushrooms, brioche & herb crumb (v)
- Mini scampi basket, caper, parsley & lemon mayonnaise
- Tempura tiger prawns, smoked jam
- Panko halloumi, smoked jam (v)
- Pigs in blankets, honey & wholegrain mustard mayo

Sandwiches...

- 6oz aged rump, caramelised onion & smoked cheese £10
- Pastrami, gouda, gherkin, honey & mustard mayo £8
- Tuna, sriracha, spring onion & mozzarella melt £7
- Panko halloumi, sun blushed tomatoes & chilli jam (v) £7
- Cumberland sausage, crisp shallot, pan gravy £8
- Prawn & crayfish, marie rose, pea shoots £8
- **Add a bowl of soup or chunky chips** £2

Steaks...

- 6oz 50 day dry aged rump steak £10
- 12oz 50 day dry aged rump steak £14
- 10oz 70 day dry aged marbled sirloin steak £20
- 10oz 50 day dry aged rib eye steak £20
- 8oz Centre cut fillet steak £24
- 8oz salt cured gammon steak £10

Sauces...

Add a sauce to your steak for £2.50

- Pink peppercorn & cracked black - Diane
- Stilton & Black stick blue - Red wine & port

Main Meals...

- Award winning Cumberland sausages, buttered mash, crisp shallot, kale, pan gravy £12
- Whitby breaded scampi, hand cut chips, caper mayonnaise, marrow fat mushy peas £12
- Chicken breast, confit mushroom & grilled tomato, hand cut chips, peppercorn sauce £14
- Braised lamb shank, green lentils, buttered mash potatoes, pickled red cabbage, red wine sauce £18

Side Orders...

- Tempura tiger prawns £5
- Beer battered onion rings (v) £3
- Roasted broccoli, pesto & almonds (v) £3
- Buttered corn on the cob £4
- Roasted heritage carrots & honey £4
- Garlic flatbread (add cheese +£1) (v) £4