

# MAIN MENU

## Nibbles...

- Olives & crackling £5
- Flatbread & hummus (v) £5

## To Start...

- Homemade soup of the day, chunky bread, farm butter (v) £5
- Wild mushrooms, garlic & truffle, brioche & herb crumb (v) £7
- Duck croquette, miso, crisp pastry, coriander £8
- Ham hock terrine, poached quails egg, apple & caper berries £7
- Salmon tataki, soy, wasabi mayo, pickled ginger & chilli £8
- King scallops, white beans, air dried ham, peas & lovage £10

## The Main Event...

- Braised shin of beef, smoked potato fondant, root vegetable pureés, pistachio, pan gravy £16
- Lamb rump, salsa verde, tapenade, avocado, lamb jus £18
- Chicken & pancetta, sweetcorn, potato & black pudding, thyme reduction £14
- Duck breast, parsnip, beetroot, beetroot cracker, chestnut mushrooms, red wine jus £18
- Salmon fillet, cous cous, pickled courgettes, samphire & basil, asparagus, herb oil £17
- Award winning Cumberland sausages, buttered mash, crisp shallot, kale, pan gravy £12
- Whitby breaded scampi, hand cut chips, tartare sauce, marrow fat mushy peas £12
- Falaffel & roasted aubergine, tomato, garlic & caper sauce [v] £12

## For the little ones...

- Chicken goujons & chips £7
- Tomato & cheese flatbread pizza £7
- Junior Roast (Sunday's only) £8
- Mini Cumberland, mash & gravy £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 70 day dry aged marbled sirloin steak	£20
- 12oz 50 day dry aged rump steak	£18	- 10oz 50 day dry aged rib eye steak	£20
- 8oz 50 day dry aged flat iron steak	£16	- 8oz Centre cut fillet steak	£24

## 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.

- 14oz pork T-bone	£16
- 16oz porterhouse 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, sweet chilli	£5	- Baby onions, peas & pancetta	£3
- Beer battered onion rings (v)	£3	- Panko halloumi, smoked jam (v)	£3
- Crisp tender stem broccoli, hoi sin, sesame (v)	£3	- 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, chunky bread & farm butter (v)
- Black pudding fritters, chilli jam
- Breaded button mushrooms, garlic & chive mayonnaise (v)
- BBQ belly pork skewer, sesame
- Baked avocado, tomato concasse, melting brie (v)

## Mains...

- Roast rump of aged beef, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Herb crusted bacon chop, buttered mash, maple & thyme reduction
- Braised shin of beef, smoked potato fondant, heritage carrots, baby onions, shin gravy
- Flaked salmon, tomato, caper & basil linguini
- Panko goats cheese, roasted beets, BBQ baby gem & crisp shallots (v)

## Hot Rock Steaks...

- 6oz 50 day dry aged rump steak
- 8oz 50 day dry aged flat iron 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...

- Vanilla sponge, Chantilly cream & caramel fudge
- Raspberry & white chocolate cheesecake, honeycomb
- Chocolate brownie, chocolate crumb, vanilla bean ice cream
- Blueberry panna cotta, blueberry compote, hazelnut shards
- Duo of Gold's ice cream

# WEEKNIGHT SPECIAL

A MAIN MEAL & A DRINK - £10

MONDAY-THURSDAY

## Drinks...

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

## To Start...

Add any starter below for £4.50 or choose a starter from our main menu...

- Chefs soup of the day, artisan bread & farm butter (v)
- Ham hock terrine, piccalilli & pea shoot salad
- Garlic & truffle creamed mushrooms, brioche & herb crumb (v)
- Mini scampi basket, tartare sauce

## Main Courses...

- Belly pork, sautéed new potatoes, peas & pancetta, pan gravy
- Skin on chicken breast, hand cut chips confit mushroom & grilled tomato, peppercorn sauce
- Panko goats cheese, roasted beets, BBQ baby gem & crisp shallots (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, sweet chilli              | £5 | - Baby onions, peas & pancetta          | £3 |
| - Beer battered onion rings (v)                   | £3 | - Panko halloumi, smoked jam (v)        | £3 |
| - Crisp tender stem broccoli, hoi sin, sesame (v) | £3 | - Garlic flatbread (add cheese +£1) (v) | £4 |

# DESSERT MENU

<b>Cheesecake</b>	£5.75
- Raspberry & white chocolate cheesecake, honeycomb	
<b>Panna Cotta</b>	£5.75
- Blueberry panna cotta, blueberry compote, hazelnut shards	
<b>Vanilla Sponge</b>	£5.75
- Vanilla sponge, Chantilly cream & caramel fudge	
<b>Chocolate Brownie</b>	£5.75
- Chocolate brownie, chocolate crumb, vanilla bean ice cream	
<b>Duo of Gold's Ice Cream</b>	£4.50
- Vanilla Bean	
- Ask for our other special flavours!	

# 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

# LUNCH MENU

## To Start...

All our starters below are available for £4.50 at lunchtimes

- Chefs soup of the day, chunky bread & farm butter (v)
- Ham hock terrine, piccalilli & pea shoot salad
- Garlic & truffle creamed mushrooms, brioche & herb crumb (v)
- Mini scampi basket, tartare sauce
- Tempura tiger prawns, sweet chilli
- Black pudding fritters, chilli jam

## Granary Subs...

- Fillet steak, caramelised onion & smoked cheese £12
- Cajun spiced chicken, harissa & honey mayonnaise £8
- Tuna, sriracha, spring onion & mozzarella melt £7
- Egg mayonnaise & chive (add pancetta £2) £6
- Cumberland sausage, crisp shallot, pan gravy £8
- Make any sub a salad £2
- **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
- 8oz 50 day dry aged flat iron steak £16
- 10oz 70 day dry aged marbled sirloin steak £20
- 10oz 50 day dry aged rib eye steak £20
- 8oz Centre cut fillet steak £24

## 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, tartare sauce, marrow fat mushy peas £12
- Chicken breast, confit mushroom & grilled tomato, hand cut chips, peppercorn sauce £14
- Braised shin of beef, smoked potato fondant, heritage carrots, baby onions, shin gravy £16

## Side Orders...

- Tempura tiger prawns, sweet chilli £5
- Beer battered onion rings (v) £3
- Crisp tender stem broccoli, hoi sin & sesame(v) £3
- Baby onions, peas & pancetta £3
- Garlic flatbread (add cheese +£1) (v) £4