

MAIN MENU

Nibbles...

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|--------------------------------------|----|---|----|
| - Tempura Tiger prawns, sweet chilli | £5 | - Pigs in blankets, honey & wholegrain mustard mayo | £5 |
| - Panko halloumi, smoked jam (v) | £5 | - Garlic flatbread (add cheese +£1) (v) | £4 |

To Start...

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| - Homemade soup of the day, chunky bread, farm butter, chive oil (v) | £5 |
| - Corn fed chicken & ham hock terrine, cranberry reduction, crisp breads | £7 |
| - BBQ belly pork, sesame, chilli & micro coriander | £7 |
| - Cumberland sausage & sage bon bons, brown sauce, tomato, herb & haricot bean cassoulet | £7 |
| - Panko button mushrooms, garlic mayonnaise, pea shoots [v] | £7 |
| - Crayfish & prawn, marie rose, crisp gem lettuce, sun blushed tomatoes, seeded crostini | £8 |

The Main Event...

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| - Braised shin of beef, smoked potato fondant, parsnip crisps, baby carrots, shin gravy | £16 |
| - Slow braised belly pork, cabbage & bacon, smoked mash potato, red wine reduction | £18 |
| - Fillet of plaice, sautéed ratté potatoes, garlic chestnuts, aged balsamic, beetroot & herb oil | £16 |
| - Duo of duck, butternut squash puree, charred broccoli & miso, hoi sin, fresh red chilli, cherry gel | £20 |
| - Smoked tofu, parsnip veloute, baby coriander, honey roast apples, crisp shallot, courgette carpaccio[v] | £14 |

The Usual Suspects...

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| - 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...

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|-----------------------------------|----|---------------------------------|----|
| - Chicken goujons & chips | £7 | - Mini Cumberland, mash & gravy | £7 |
| - Tomato & cheese flatbread pizza | £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		

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	- Sweet potato fries	£3
- Beer battered onion rings (v)	£3	- Pigs in blankets, honey & mustard mayo	£5
- Crisp tender stem broccoli, hoi sin & sesame	£3	- Panko halloumi, smoked jam (v)	£5
- Buttered corn on the cob	£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, 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
- Fillet of plaice, sautéed ratté potatoes, garlic chestnuts, aged balsamic, beetroot & herb oil
- Braised shin of beef, smoked potato fondant, parsnip crisps, baby carrots, shin gravy
- Slow braised belly pork, cabbage & bacon, smoked mash potato, red wine reduction
- Roasted beets & goats cheese salad, crispy shallots, aged balsamic & chive oil (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...

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

Desserts...

- Salted caramel sponge pudding, custard
- Vanilla cheesecake, winter berry compote
- Chocolate brownie, vanilla bean ice cream, raspberry textures, chocolate sauce
- Buttermilk panna cotta, caramelised hazelnuts, pistachio powder, blueberry compote
- 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 £4.50 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, sautéed new potatoes, spinach & pesto cream sauce
- Roasted beets & goats cheese salad, crispy shallots, aged balsamic & chive oil (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...

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|-----------------------------------|-------|-----------------------------|-------|
| - 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 | - Sweet potato fries | £3 |
| - Beer battered onion rings (v) | £3 | - Pigs in blankets, honey & mustard mayo | £5 |
| - Crisp tender stem broccoli, hoi sin & sesame | £3 | - Panko halloumi, smoked jam (v) | £5 |
| - Buttered corn on the cob | £3 | - Garlic flatbread (add cheese +£1) (v) | £4 |

DESSERT MENU

Cheesecake	£5.75
- Vanilla cheesecake, winter berry compote	
Cheese Board	£8.50
- Black stick blue, true grit cheddar, brie, frozen grapes, shaved celery, poached apple, chutney, crackers	
Panna Cotta	£5.75
- Buttermilk panna cotta, caramelised hazelnuts, pistachio powder, blueberry compote	
Sponge pudding	£5.75
- Salted caramel sponge pudding, custard	
Chocolate Brownie	£5.75
- Chocolate brownie, vanilla bean ice cream, chocolate sauce, raspberry textures	
Duo of Gold's Ice Cream	£4.50
- Vanilla Bean	
- Chocolate Orange	
- Mint Choc Chip	
- Honeycomb	

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 £5 at lunchtimes

- Chefs soup of the day, chunky 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, sweet chilli
- Panko halloumi, smoked jam (v)
- Pigs in blankets, honey & wholegrain mustard mayo

Granary Subs...

- Fillet steak, caramelised onion & smoked cheese	£12
- Southern fried chicken, barbecue sauce, cheese	£8
- Tuna, sriracha, spring onion & mozzarella melt	£7
- Panko halloumi, sun blushed tomatoes & chilli jam (v)	£7
- 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
- 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, caper mayonnaise, marrow fat mushy peas	£12
- Chicken breast, confit mushroom & grilled tomato, hand cut chips, peppercorn sauce	£14
- Braised shin of beef, buttered fondant potato, silver skins, baby carrots, pistachio crumb, 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
- Buttered corn on the cob	£3
- Sweet potato fries	£3
- Garlic flatbread (add cheese +£1) (v)	£4