

# MAIN MENU

## Nibbles...

- Marinated martini olives (v) £3.50 - Garlic, chilli & herb ciabatta (v) (add cheese +£1) £4

## To Start...

- Venison Scotch egg, red cabbage slaw, apple mayonnaise £8
- Asian soup, spiced white crab, ciabatta crisp, coriander £8
- Teriyaki marinated flat iron steak (served pink) rice noodles, spring onion, sesame, red chilli £7
- Braised pork croquette, caramelised onion puree £6
- Wild mushrooms, garlic & truffle, toasted sourdough croutons, sherry cream reduction (v) £7
- Pickled & charred summer vegetables, carrot & beetroot gels, black olive crumb, tomato consommé (v) £7
- Torched scallops, watercress puree, black radish, pea & fennel salad £10

## The Main Event...

- Saffron infused cod loin, white cabbage velouté, crispy seaweed, caviar, oyster leaf, lovage oil £18
- Two bone lamb rack, miso & pistachio crust, lamb belly bon-bon, broccoli & pomme puree, lamb jus £18
- Cajun chicken & herb, five bean & chorizo, tomato & tarragon reduction, aerated potato £14
- Duck breast, caramelised pear & pear gel, smoked Parisian potatoes, bbq gem lettuce, honey & soy reduction £18
- Shin of beef, whipped potato, baby carrots, pickled carrots, carrot gel, red wine jus £16
- Confit belly pork, pickled cauliflower, aerated potato & wasabi nut crumb, smoked cauliflower puree, red wine jus £17
- Spinach tagliatelle, oxtail ragu, sticky oxtail jus, wild herbs & parmesan £16
- Pressed potato & courgette, seared king oyster mushroom, carraway dusted carrots, salsa verde (v) £14

## 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.

- 16oz T-bone steak	£25
- 50oz honey glazed short rib (perfect for 2 people)	£40
- 20oz chateaubriand (perfect for 2 people)	£45
- Add one of our signature steak butters: Beef dripping, garlic, chilli & herb	£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...

- Asparagus, air dried ham, sesame oil	£4	- Burnt corn, chilli mayonnaise, parmesan	£3
- Beer battered onion rings (v)	£3	- Bacon & pesto popcorn	£3
- Halloumi fries & smoked jam	£4	- Garlic & chilli ciabatta (+cheese +£1) (v)	£4
- Falafel bites & hummus (v)	£5	- Seasonal summer salad	£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 - £16 | 3 COURSES - £19

## To Start...

- Chefs soup of the day, chunky bread & farm butter (v)
- Tomato, olive & feta bruschetta, micro basil, pesto (v)
- Salmon & haddock fish cake, tartare dressing, endive
- Garlic & truffle mushrooms, toasted sourdough (v)
- Asian pulled pork, brioche, apple carpaccio, pea shoots

## Mains...

- Roast rump of aged beef/belly pork/chicken, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Cajun chicken & herb, five bean & chorizo, tomato & tarragon reduction, aerated potato
- Braised shin of beef, whipped potato, baby carrots, pickled carrots, carrot gel, red wine jus
- Haddock fillet, pea & wild garlic puree, pearl potatoes, samphire, kale, chive oil
- Beetroot risotto, jalapeno crème fraiche, coriander (v)

## 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
- 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...

- Custard panna cotta, rhubarb textures, custard & rhubarb dust
- Lemon drizzle pudding, lemon custard, confit lemon
- Chocolate brownie, white chocolate crumb, raspberry cream
- Caramelised peaches, peach puree, marshmallows, white chocolate
- 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)
- Smoked pork bon bons, apple mayonnaise, pea shoots
- Beef meatballs, tomato, garlic & herbs, mozzarella glaze
- Salmon & haddock fishcake, tartar dressing, endive

## Main Courses...

- Honey roasted chicken breast salad, charred corn, baby gem, sun-blushed tomatoes, crispy shallots, chive oil
- Whitby scampi, marrow fat mushy peas, tartare sauce, lemon, hand cut chips
- Roasted curried cauliflower, spiced cous-cous, coriander, spring onion, sesame, harissa & red pepper reduction (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...

- |  |    |  |    |
|--|----|--|----|
| - Asparagus, air dried ham, sesame oil | £4 | - Burnt corn, chilli mayonnaise, parmesan    | £3 |
| - Beer battered onion rings (v)        | £3 | - Bacon & pesto popcorn                      | £3 |
| - Halloumi fries & smoked jam          | £4 | - Garlic & chilli ciabatta (+cheese +£1) (v) | £4 |
| - Falafel bites & hummus (v)           | £5 | - Seasonal summer salad                      | £4 |

# DESSERT MENU

<b>Panna Cotta</b>	£6.00
- Custard panna cotta, rhubarb textures, custard & rhubarb dust	
<b>Caramelised peaches</b>	£5.75
- Caramelised peaches, peach puree, marshmallows, white chocolate	
<b>Lemon Drizzle</b>	£5.75
- Lemon drizzle pudding, lemon custard, confit lemon	
<b>Chocolate Brownie</b>	£5.75
- Chocolate brownie, white chocolate crumb, raspberry 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)
- Smoked pork bon bons, apple mayonnaise, pea shoots
- Beef meatballs, tomato, garlic & herbs, mozzarella glaze
- Mini scampi basket, tartare sauce
- Salmon & haddock fishcake, tartar dressing, endive

## Granary Subs...

- Fillet steak, red onion chutney & smoked cheese	£12
- Asian pulled pork, apple mayonnaise	£8
- Falafel & hummus	£8
- Breaded chicken, bbq sauce, mozzarella	£8
- Cumberland sausage, crispy shallots, pan gravy	£8
- Smoked salmon, jalapeno crème fraiche,	£10
- Make any sub a salad	£2
- <b>Add a bowl of soup or chunky chips</b>	<b>£2</b>

## 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, whipped potato, baby carrots	£16
Pickled carrots, carrot gel, red wine jus	

## Side Orders...

- Halloumi fries & smoked jam	£5
- Beer battered onion rings (v)	£3
- Falafel bites & hummus (v)	£5
- Burnt corn, chilli mayonnaise, parmesan	£3
- Bacon & pesto popcorn	£3
- Garlic flatbread (add cheese +£1) (v)	£4