

MAIN MENU

Nibbles...

- Ciabatta, hummus, olives, feta (v) £5
- Garlic & herb ciabatta (v) (add cheese +£1) £4

To Start...

- Chefs soup of the day, chunky bread & farm butter (v) £5
- Venison Scotch egg, red cabbage slaw, apple mayonnaise £8
- Teriyaki marinated 50 day aged rump steak (served pink) rice noodles, spring onion, sesame, red chilli £7
- Braised BBQ pork croquette, pickled fennel, apple salad £7
- Wild mushrooms, garlic & truffle, toasted sourdough croutons, sherry cream reduction (v) £7
- Mozzarella pearls, roasted cherry plum tomatoes, basil gel, yellow pepper coulis, focaccia croutes (v) £6
- King prawns, baby gem, cucumber, avocado, granary croutes, lemon & dill mayonnaise £8
- Pan seared scallops, cauliflower & cumin puree, whipped potato, Parma ham crisp £10

The Main Event...

- Hake fillet, parmesan mash, creamed spinach puree, sun blushed tomatoes, mussels £18
- Lamb rump, whipped potato, broccoli puree, broccoli florets, miso & pistachio £18
- Chicken breast, dauphinoise potato, celeriac puree, roasted baby carrots, asparagus, red wine jus £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
- Pork tenderloin, black pudding, potato puree, red onion and smoked bacon jam, samphire, red wine jus £16
- Spinach tagliatelle, oxtail ragu, sticky oxtail jus, wild herbs & parmesan £16
- Pressed potato & courgette gratin, tomato jus, honey roasted carrots, herb pesto (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	£22
- 12oz 50 day dry aged rump steak	£18	- 10oz 50 day dry aged rib eye steak	£22
- 8oz 50 day dry aged flat iron steak	£16	- 8oz Centre cut fillet steak	£25

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
- 16oz 50 day dry aged rib eye steak	£32
- 20oz chateaubriand (perfect for 2 people)	£45

Sauces...

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

Sides...

- Lemon, chilli & garlic King prawns	£5	- Charred corn with smoked BBQ glaze	£3
- Beer battered onion rings (v)	£3	- Bacon & pesto popcorn	£3
- Halloumi fries & smoked jam (v)	£4	- Tenderstem broccoli, flaked almond	£4
- Asparagus, air dried ham, sesame oil	£4	- Garlic & herb ciabatta (+cheese +£1) (v)	£4

Our butcher is Tim Penny from Penny's 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, sourdough croutons (v)
- BBQ pulled pork, brioche, apple carpaccio, pea shoots

Mains...

- Roast rump of aged beef/chicken, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Chicken breast, smoked bacon & pearl barley risotto, kale, parmesan
- Braised shin of beef, whipped potato, baby carrots, garden peas, silver skin onions, shin gravy
- Haddock fillet, parsley crushed potatoes, kale, samphire, pea & mint puree
- Wild mushroom & herb risotto, goat's cheese, crème fraiche (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.

- 6oz 50 day dry aged rump steak
- 8oz 50 day dry aged flat iron steak (+£3)
- 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
- Cheesecake (Ask for this week's flavour)
- 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)
- BBQ pork bon bons, apple mayonnaise, pea shoots
- Beef meatballs, tomato, garlic & herbs, mozzarella glaze
- Salmon & haddock fishcake, tartar dressing, endive

Main Courses...

- Chicken breast, confit mushroom & grilled tomato, hand cut chips, peppercorn sauce
- Whitby scampi, marrow fat mushy peas, tartare sauce, lemon, hand cut chips
- Wild mushroom & herb risotto, goat's cheese, crème fraiche (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...

- | | | | |
|--|----|--|----|
| - Lemon, chilli & garlic King prawns | £5 | - Charred corn with smoked BBQ glaze | £3 |
| - Beer battered onion rings (v) | £3 | - Bacon & pesto popcorn | £3 |
| - Halloumi fries & smoked jam (v) | £4 | - Tenderstem broccoli, flaked almond | £4 |
| - Asparagus, air dried ham, sesame oil | £4 | - Garlic & herb ciabatta (+cheese +£1) (v) | £4 |

DESSERT MENU

Panna Cotta	£6.00
- Custard panna cotta, rhubarb textures, custard & rhubarb dust	
Caramelised peaches	£5.75
- Caramelised peaches, peach puree, marshmallows, white chocolate	
Lemon Drizzle	£5.75
- Lemon drizzle pudding, lemon custard, confit lemon	
Chocolate Brownie	£5.75
- Chocolate brownie, white chocolate crumb, raspberry cream	
Cheesecake	£5.75
- Ask for this week's flavour	
Duo of Gold's Ice Cream	£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)
- BBQ 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...

- Roast beef, onion, peppercorn sauce £8
- BBQ pulled pork, apple mayonnaise £8
- Falafel & hummus £8
- Breaded chicken, bbq sauce, mozzarella £8
- Cumberland sausage, crispy shallots, pan gravy £8
- Fish finger, tartare sauce £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 £22
- 10oz 50 day dry aged rib eye steak £22
- 8oz Centre cut fillet steak £25

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 pickled carrots, carrot gel, red wine jus £16
- Spinach tagliatelle, oxtail ragu, sticky oxtail jus, wild herbs & parmesan £16

Side Orders...

- Halloumi fries & smoked jam (v) £5
- Beer battered onion rings (v) £3
- Lemon, chilli & garlic King prawns £5
- Charred corn with smoked BBQ glaze £3
- Tenderstem broccoli, flaked almond £4
- Bacon & pesto popcorn £3
- Garlic & herb ciabatta (add cheese +£1) (v) £4