

MAIN MENU

Nibbles...

- Green olive, sun blushed tomato, feta cheese pate, crisp ciabatta (v) £5
- Garlic & herb ciabatta (v) (add cheese +£1) £4
- Panko calamari, lemon & garlic aioli £5

To Start...

- Chefs soup of the day, chunky bread & farm butter (v) £5
- Wild mushrooms, peppercorn sauce, ciabatta croutes (v) £6
- Smoked mackerel pate, pickled cucumber, endive, toasted sourdough £7
- Wild boar & cranberry sausage, creamed leeks, mustard jus £7
- Whipped goats cheese, honey, hazelnuts, baked figs, watercress, balsamic, croutes (v) £7
- Haggis & black pudding beignets, swede puree, pickled gel, smoked pearl potato £6
- Thai marinated rump of beef, fragrant rice, coconut cream, micro coriander, sesame £7
- Duck spring roll, micro salad, plum & chilli sauce £7

The Main Event...

- Pan fried hake fillet, parmesan mash, spinach, cauliflower bhaji, brown shrimp cream £18
- Braised lamb, pearl barley risotto, kale, roasted onion, puree, asparagus, red wine reduction £18
- Chicken breast, creamed leeks, wild mushrooms, whipped potato, truffle gnocchi, celeriac, veal jus £14
- Honey glazed duck breast, spiced red cabbage, fried tenderstem broccoli, broccoli puree, Drambuie & orange jus, potato croquette £18
- Shin of beef, shallot & potato rosti, sweet potato puree, deep fried horseradish, broad bean & madeira jus £16
- Asian marinated pork fillet, Chinese vegetables, pearl potatoes, sesame seeds, chili jus £16
- Pea, courgette & parmesan linguini (v) £14

For the little ones...

- Chicken goujons & chips £7
- Junior Roast (Sunday's only) £8
- Mini Cumberland, mash & gravy £7
- Battered fish & chips £7

Food Allergy? Please speak with a member of our team!

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
- 35oz Long bone tomahawk steak	£48
- 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...

- Garlic tiger prawns, lemon, chilli	£5	- Tenderstem broccoli, hoi sin	£4
- Beer battered onion rings (v)	£3	- Peas & pancetta, veal jus	£3
- Halloumi fries & chipotle jam (v)	£5	- Sweet potato fries (v)	£3
- Panko calamari, lemon & garlic aioli	£5	- 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)
- Thai fish cake, lime mayonnaise
- Black pudding bon-bons, celeriac puree, veal jus
- Creamy garlic mushrooms, tarragon, parmesan, croutons (v)
- Sun blushed tomato, olive & feta bruschetta, pesto (v)

Mains...

- Roast rump of aged beef/chicken, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Chicken & winter vegetable casserole, tarragon dumplings, Parisienne potatoes
- Braised shin of beef, horseradish mash, chantenay carrots, tenderstem broccoli, broad bean & madeira jus
- Salmon fillet, sautéed new potatoes, red peppers, courgettes, tomato jus
- Pea, courgette & parmesan linguini (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...

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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...

- Raspberry & prosecco panna cotta, white chocolate crumb, popping candy
- Dark chocolate bread & butter pudding, jaffa orange custard
- Chocolate brownie, chocolate sauce, vanilla bean ice cream
- Roasted plum & frangipane tart, crème anglaise
- Cheesecake (Ask for this week's flavour)

WEEKNIGHT SPECIAL

A MAIN MEAL & A DRINK - £10

MONDAY-THURSDAY

Drinks...

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

To Start...

Add any starter below for £4.50

- Chefs soup of the day, artisan bread & farm butter (v)
- Black pudding bon-bons, celeriac puree
- Thai fishcake, lime mayonnaise
- Mushroom pepper pot, ciabatta croutons

Main Courses...

- Chicken & winter vegetable casserole, tarragon dumplings, Parisienne potatoes
- Traditional fish & chips, marrow fat mushy peas, tartare sauce, lemon, chunky chips
- Pea, courgette & parmesan linguini (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 extra)

Sauces...

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

Sides...

- | | | | |
|--|----|--|----|
| - Garlic tiger prawns, lemon chilli | £5 | - Tenderstem broccoli, hoi sin | £4 |
| - Beer battered onion rings (v) | £3 | - Peas & pancetta, veal jus | £3 |
| - Halloumi fries & chipotle jam (v) | £5 | - Sweet potato fries | £3 |
| - Panko calamari, lemon & garlic aioli | £5 | - Garlic & herb ciabatta (+cheese +£1) (v) | £4 |

DESSERT MENU

Raspberry & Prosecco Panna Cotta	£5.75
- Raspberry & prosecco panna cotta, white chocolate crumb, popping candy	
Chocolate Bread & Butter Pudding	£5.75
- Dark chocolate bread & butter pudding, jaffa orange custard	
Roasted Plum & Frangipane tart	£5.75
- Roasted plum & frangipane tart, crème anglaise	
Chocolate Brownie	£5.75
- Chocolate brownie, chocolate sauce, vanilla bean ice 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)
- Black pudding bon-bons, celeriac puree
- Thai fish cake, lime mayonnaise
- Mushroom pepperpot, ciabatta croutons

Granary Subs...

- Roast beef, onion, peppercorn sauce £8
- Lancashire cheese & pickle £6
- Chicken, sweet chilli, melted mozzarella £8
- Tuna, spring onion, mozzarella melt £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...

- Fish & chips, mushy peas, tartare sauce £12
- Chicken & winter vegetable casserole, tarragon dumplings, Parisienne potatoes £14
- Shin of beef, shallot & potato rosti, sweet potato puree, broad bean & madeira jus £16
- Braised lamb, pearl barley risotto, kale, roasted onion, puree, asparagus, red wine reduction £18
- Asian marinated pork fillet, Chinese vegetables, pearl potatoes, sesame seeds, chili jus £16
- Pea, courgette & parmesan linguini (v) £14

Side Orders...

- Halloumi fries & smoked jam (v) £5
- Beer battered onion rings (v) £3
- Garlic tiger prawns, lemon, chilli £5
- Panko calamari, lemon & garlic aioli £5
- Peas & pancetta, veal jus £3
- Tenderstem broccoli, hoi sin £5
- Garlic & herb ciabatta (add cheese +£1) (v) £4