

Welcome to The Venue

Independently owned & operated

To Start

Soup of the Day 4.75 v*

Chef's homemade soup of the day served with a crusty roll and butter

Chef's Own Chicken Liver Pâté 5.95 gf*

Smooth liver pâté served with warm rustic bread and butter, garnished with mixed leaves and a red onion chutney

Hot & Kickin' Chicken Wings 5.95

Hot and spicy chicken wings, served with mixed leaves and a cool garlic dip

Cauliflower Bites 5.95 ve

A basket of crisp, spicy cauliflower bites served with sweet chilli and garlic mayonnaise dipping sauces

Prawn & Salmon Platter 6.95 gf*

Succulent Greenland prawns and freshly poached salmon flakes bound together in a lemon zest crème fraiche, sat on a bed of mixed leaves, served with brown bread and butter

Garlic Mushroom Pot 5.95 v

Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia

Ham Hock & Pea Terrine 6.95 gf*

British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and red onion chutney

Seafood Basket 6.95

Panko breaded calamari, king prawns, battered cod, salt and pepper squid chunks, mixed leaves and tartare sauce

The Dippers

Cumberland Dipper 8.95

Our butchers thick Cumberland sausages, caramelised onion and creamy mild mustard mayonnaise in a crunchy ciabatta served with thick cut chips and rich roast gravy dipping pot

Beef Dipper 8.95 gf*

A crunchy ciabatta stuffed with succulent warm roast Beef and sautéed mushrooms served with thick cut chips and a rich roast gravy dipping pot

Turkey Dipper 8.95 gf*

A crunchy ciabatta stuffed with warm tender roast Turkey and sage & onion stuffing served with thick cut chips and a rich roast gravy dipping pot

SAT OUTSIDE?

Please visit our site thevenuecleeveleys.co.uk, scan this QR code or place your order at the food counter.



At The Deli

Goats Cheese Bruschetta 6.95 gf*

Warm creamy Goats cheese, sun blushed tomatoes and caramelised onions served on a toasted ciabatta drizzled with a balsamic glaze

Battered Fish Finger Butty 6.95 ve*

Battered fish goujons on a toasted brioche bun, served with mushy peas and tartar sauce

Tuna and Cheese Melt 6.95 gf*

Tuna flakes and red onion bound together in mayonnaise, topped with melted cheddar cheese on a crunchy ciabatta.. Served with a salad garnish and homemade creamy coleslaw

Italian Feast Ciabatta 7.95

Italian spiced ham, Salami and Chorizo with cheese, cherry tomato, rocket, roasted red pepper and green pesto mayonnaise on a toasted ciabatta. Served with a salad garnish and homemade creamy coleslaw

Prawn and Salmon Ciabatta 7.95 gf*

Poached Salmon flakes and succulent Greenland prawns bound together in a lemon zest crème fraiche on a crunchy ciabatta or brown bread. Served with a salad garnish and homemade creamy coleslaw

Chicken Fajita Ciabatta 7.95 gf*

Chicken breast coated in fajita seasoning, with red onion, crisp rocket leaves and topped with a sour cream drizzle on a crunchy ciabatta. Served with a salad garnish and homemade creamy coleslaw

Chilli Topped Hash Browns 8.95 gf

A bowl of golden hash browns, topped with our chef's own chilli, jalapenos and melted cheese, served with a soured cream drizzle

For The Kids

All Include a vanilla ice cream pot. *For under 12's only*

Little Kids

Chicken Strips 4.95 gf

100% chicken breast in a natural breadcrumb, served with chips and a choice of garden peas or baked beans

Two Sausages 4.95

Pork sausages, served with chips and a choice of garden peas or baked beans

Fish Goujons 5.95

Freshly hand battered goujons, served with chips and a choice of garden peas or baked beans

Bigger Kids

Sausage & mash 6.50

Served with Yorkshire pudding, garden peas and rich gravy

Chicken Breast 6.50 gf*

Served with mashed potatoes, Yorkshire pudding, vegetables and rich gravy

Cheeseburger 6.50

A 100% beef burger, topped with melted cheese in a brioche bun served with thick cut chips

The Classics

Chef's Chilli 9.95 *gf**

Fresh Mexican beef chilli served on a bed of white rice topped with a soured cream drizzle, with garlic and rosemary focaccia

Cumberland Sausage 9.95

Our local butchers famous Cumberland's served on a bed of creamy mashed potato and seasonal vegetables smothered in rich roast gravy.

Grilled Gammon Steak 11.95 *gf*

A juicy 10oz gammon steak grilled and served with your choice of fried egg or pineapple, garden peas and thick cut chips

Chef's Lasagne 10.95

Layers of pasta with a meat Bolognese and mornay sauce, topped with melted cheese, served with garlic and rosemary focaccia.

Moroccan Vegetable Pie 11.95 *ve*

Shortcrust pastry case filled with tomatoes, chick peas, onions and dried apricots and topped with puff pastry, served with new potatoes and greens

Succulent Chicken Breast 12.95 *gf v**

Juicy chicken breast served in your choice of either a creamy peppercorn sauce, or a mushroom white wine and cream sauce served with thick cut chips and a selection of vegetables

8oz Steak Burger 12.95

Our butchers succulent hand pressed steak burger served with rocket, cherry tomatoes, onion rings and thick cut chips, topped with melted cheese and your choice of either bacon or chef's chilli

Vegan Cheese Burger 11.95 *ve*

A 6oz guilt free patty topped with vegan cheese, served with rocket, cherry tomatoes, vegan mayo, onion rings and thick cut chips

Hot Chicken & Bacon Caesar Salad 11.95 *gf** *v**

Char-grilled chicken breast and best back bacon, sliced over a bed of mixed leaves, red onions and croutons tossed in a Caesar dressing and topped with fresh parmesan shavings

Chicken & Chorizo Burger 12.95

Succulent chicken breast in a spiced breadcrumb topped with chorizo and melted cheese served with rocket, cherry tomatoes, onion rings and thick cut chips

Salmon Fillet 12.95 *gf**

Freshly poached salmon fillet in a white wine dill and cream sauce, served with a selection of vegetables and buttered new potatoes

Succulent Top-Side of Beef *gf** Small 8.95 Regular 11.95

Hand carved top-side of Beef, served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Tender Roast Turkey Saddle *gf** Small 8.95 Regular 11.95

Freshly cooked tender roast Turkey hand carved, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with rich roast gravy

Quorn Roast *gf** *v* Small 8.95 Regular 11.95

Two Quorn fillets, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with a choice of creamy mushroom sauce or vegetarian gravy

Signature Dishes

Steak & Ale Pie 12.95

Our delicious homemade deep dish pie packed with chunks of juicy steak in a rich ale gravy. Served with thick cut chips and a selection of vegetables

Chicken & Leek Pie 12.95

Our chef's homemade deep dish pie filled with succulent chicken breast bound with leeks in a cream sauce topped with puff pastry. Served with thick cut chips and a selection of vegetables

Cheese & Onion Pie 11.95 *v*

Our chef's homemade deep dish pie, layered with buttered onions and potato mixed with creamy and tasty Lancashire cheeses topped with puff pastry and baked until golden. Served with thick cut chips and a selection of vegetables

Hoi Sin Duck Noodle Salad 12.95 *v**

An Asian inspired noodle salad, topped with warm shredded Hoi Sin Duck, topped with spring onions and prawn toast croutons

Large Beer Battered Fish & Chips 12.95 *ve**

A thick 8oz fillet hand battered in homemade beer batter, served with thick cut chips, mushy peas, tartar sauce and a lemon wedge

Luxury Fleetwood Fish Pie 12.95 *gf*

A selection of succulent salmon chunks, smoked haddock, prawns, Alaskan pollock in a beautiful creamy leek sauce, topped with creamy mashed potato, sprinkled with cheddar cheese, served with a selection of vegetables

8oz Aged Sirloin Steak 16.95 *gf**

A prime 28 day matured 8oz sirloin steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and thick cut chips

Spatchcock Chicken 15.95 *gf*

Marinated in our chef's own peri-peri and garlic glaze, served with thick cut chips, corn on the cob, coleslaw, salad and dipping sauce

Full Rack of Sticky Rum Ribs 15.95

Our Chef only selects the meatiest ribs and marinates them in a West Indian rum and hot BBQ sauce, served with thick cut chips, coleslaw and corn on the cob

On The Side

Portion of thick cut chips 2.50 *ve gf*

Bowl of thick cut chips 3.50 *ve gf*

Beer battered onion rings 3.50 *ve*

Garlic & Rosemary Focaccia 3.95 *ve** *gf**

Garlic & Rosemary Focaccia with cheese 4.95 *gf**

Creamy peppercorn sauce 2.50 *v gf*

Mushroom, white wine and cream sauce 2.50 *v gf*

v - Vegetarian *ve* - Vegan *gf* - Gluten Free

* Can be altered to suit dietary requirements which MUST be specified when ordering

While great care is taken to ensure that all dishes meet dietary requirements they may contain traces of known allergens

Fish dishes may contain small bones