

# 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 ciabatta and butter

### **Chef's Own Chicken Liver Pâté 6.50 gf\***

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

### **Salt & Pepper Calamari 6.95**

Tender squid chunks covered in a salt and pepper coating served with mixed leaves, sweet chilli sauce and garlic mayonnaise

### **Hot & Kickin' Chicken Wings 6.25**

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 7.45 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

### **Seafood Basket 7.45**

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

## For The Kids

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

### **Little Kids 5.95**

#### **Chicken Strips gf**

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

#### **Two Sausages**

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

#### **Fish Goujons**

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

### **Bigger Kids 6.95**

#### **Sausage & Mash**

Served with Yorkshire pudding, garden peas and rich gravy

#### **Chicken Breast gf\***

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

#### **Cheeseburger**

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

## 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

### **Prawn and Salmon Ciabatta 8.95 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 8.95 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 9.95 gf**

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

## 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

## The Dippers

### **Cumberland Dipper 9.95**

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 9.95 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 9.95 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

# The Main Course

## 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 Sausages 10.95

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

## Hot Chicken & Bacon Caesar Salad 12.95 *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

## 8oz Steak Burger 12.95 *ve\**

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

## 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

## Chef's Lasagne 11.95

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

## Moroccan Vegetable Pie 12.95 *ve*

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

## 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

## Luxury Fleetwood Fish Pie 13.95 *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

## Smothered Chicken Breast 13.95 *gf v\**

Juicy chicken breast smothered 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

## Little & Large

### Cheese & Onion Pie Little 8.95 Large 12.95 *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

### Steak & Ale Pie Little 9.95 Large 13.95

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

### Grilled Gammon Steak Little 5oz 8.95 Large 10oz 12.95 *gf*

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

### Sticky Rum Ribs Little Half Rack 9.95 Large Full Rack 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

### Succulent Top-Side of Beef *gf\** Little 8.95 Large 12.95

Freshly 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\** Little 8.95 Large 12.95

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* Little 8.95 Large 12.95

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

## The Signatures

### Large Beer Battered Fish & Chips 13.95 *ve\**

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

### Salmon Fillet 14.95 *gf\**

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

### Hoi Sin Duck 14.95

Warm shredded confit of Duck, resting on a bed of Asian inspired chilli and lime noodles, topped with spring onions and prawn toast croutons

### Shoulder of Lamb 16.95

A succulent shoulder of minted Lamb, slow roasted in red wine with thyme and rosemary, served on a bed of creamy mashed potatoes with seasonal vegetables and rich roast gravy

### 8oz Aged Sirloin Steak 17.95 *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

### 10oz Aged Ribeye Steak 19.95 *gf\**

A prime 28 day matured 10oz ribeye steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and thick cut chips

*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*