

Allotment Menu



Sandwiches

[Served 12-6pm]

All served with a choice of chips or fries or available as a salad

'Open' hot smoked salmon & king prawn 8.50

Marie rose sauce, lilliput capers and dressed leaf, on granary or white bloomer

Tempura soft shell crab baguette 10.50

Marie rose sauce and dressed salad

Mrs Kirkham's Lancashire cheese (V) 6.50

With cranberries, shallots & celery on granary or white bloomer

Rump steak ciabatta 9.00

Mushrooms, onions & garlic, olives & watercress

Pulled ham hock & Lancashire cheese 7.50

Served with pear chutney & dressed leaf on granary or white bloomer

Starters

Soup of the day 5.00

Served with warm artisan bread & English butter

Hot Wye Valley smoked salmon 9.00

With toasted garlic ciabatta, golden raisins & Lilliput capers

Black pudding Scotch egg 6.50

With crackling crumb & English mustard mayonnaise

Pan seared Shetland king scallops 10.00

Served with parsnip puree, sautéed chorizo & pancetta

Portobello mushrooms on toast (V) 6.00

Gruyere & wholegrain mustard glaze, toasted brioche, rocket & balsamic

Kidderton Ash goats cheese salad (V) 7.50

With English beetroot & walnut popcorn

Goosnargh duck liver parfait 6.00

Served with orange & Bathub Gin jelly, toasted brioche

Allotment smokies 8.50

Smoked bacon & fish, cream sauce, poached hens egg & toasted granary bread

Food Worth Sharing

Meat 16.50

Chipolatas, spicy chicken wings, barbecue ribs, barbecue sauce & honey mustard dip

Vegetarian 15.00

Curried cauliflower doughnuts, smacks, halloumi chips, mango chutney & sweet chilli mayonnaise

Seafood 16.00

Salt & pepper squid, tempura king prawns, rollmop herrings, wasabi mayonnaise & sweet chilli sauce

Burgers

All served with on a brioche bun with fries, sweet pickle, onion rings, gem lettuce, beef tomato

Beef & Bacon Burger 12.00

Grilled beef burger with cured bacon served with Mrs Kirkham's Lancashire cheese & burger relish.

Halloumi Burger (V) 12.50

Char grilled halloumi with baked Portobello mushrooms and beetroot ketchup.

Lamb Burger 13.50

Char grilled minted lamb burger with grilled Halloumi cheese and raita.

Sides

Hand cut chips 3.50

Fries 3.50

Halloumi chips 5.00

Rufford new potatoes 3.50

Dressed house salad 3.50

Rocket, balsamic & parmesan salad 3.50

Beer battered onion rings 3.50

Buttered tenderstem broccoli 3.50

Mains

Pan fried Goosnargh duck breast 21.00

Sautéed Rufford potatoes, baby vegetables, black cherry & kirsch sauce

Beer battered haddock and chips 14.00

With mushy peas, tartare sauce & lemon

Sun blushed tomato, pea & mint risotto (V) 9.50

Add pan fried salmon fillet 17.00

Ham hock, broad bean & parmesan pappardelle (V) 12.50

Add corn fed Goosnargh chicken breast 14.50

Corn fed Goosnargh chicken 14.50

Served with roasted sweet potatoes, red onions & sun blushed tomato pesto

Please ask for daily fish specials

The Grill

All dishes served with hand cut chips, roast tomato, Portobello mushroom & watercress

10 oz Rump steak 18.50

10 oz Ribeye steak 21.50

8 oz Fillet steak 28.50

16 oz T-Bone steak 28.50

All of our steaks are 28 day, dry aged steak

Add a sauce

Peppercorn & Cognac 2.50

Juniper & gin cream 2.50

Shepherd's Purse blue 2.50

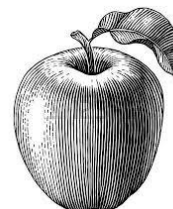
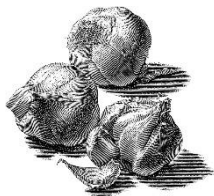
Make your steak a Surf 'n' Turf

Scallops 3.00 each

Tempura king prawns 6.00 for five

Sautéed squid 5.00 per portion

Warm Southport brown shrimps 7.50 per portion



***All food is prepared in house and is subject to availability**

**Please let us know if you have any allergies or require information on ingredients used in our dishes*
A discretionary service charge of 10% will be added to tables of 10 or more*