



Allotment Menu

Nibbles

Marinated Olives (v) 3.50 Bread & Oil (v) 3.50

Brunch

[Served 11-3pm]

Herby Hash Brown (v) 6.50

Add Ham Hock £1.00

Allotment Breakfast 8.95

Herb Sausages, Bacon, Egg, Mushrooms, Hash Brown & Toast

Allotment Vegetarian Breakfast (v) 7.50

Veggie Sausages, Egg, Mushrooms, Hash Brown, Tomatoes & Toast

Foraged Mushrooms on Toast (v) 6.50

Pan Fried Mushrooms on Toast with Walnut Pesto

Crumpets & Herb Butter (v) 3.50

Toasted Crumpets and Handmade Herb Butter

Add Homemade Jam 50p

Add Scrambled Eggs £1.50

Smoked Salmon Fishcakes 6.50

With Herby Mayonnaise

Eggs

Benedict Poached Eggs, Bacon, Hollandaise Sauce & Toasted Muffin 6.50

Supreme Poached Eggs, Smoked Salmon, Avocado & Toasted Muffin 7.50

Omelette with Sundried Tomatoes Walnut Pesto, Mushrooms & Crumbly Lancashire

Cheese (v) 6.00

Sides

Mixed Seasonal Greens 2.50

Green Salad 3.50

Hand Cut Thick Chips 2.50

Hand Cut Fries 3.00

Sweet Potato Chips 3.50

Chips & Gravy 4.50



Sandwiches

[Served 12-7pm]

Tomato & Mushroom Toastie (ve) 5.50

Worcester Sauce, Tomatoes, Mushrooms & Walnut Pesto

Add Barbers Cheddar 1.00

Allotment Fish Finger 5.50

Baby Gem, Tartar Sauce & Allotment Mushy Peas, Served on a Toasted Muffin

Pulled Cheshire Beef 7.00

With Avocado & Herb Mayonnaise and Mixed Leaf

Add Blue Cheese 1.50

Vegan Haggis & Heritage Tomato (ve) 6.50

Pickled Vegetables & Baby Gem

Roasted Chicken & Apple 7.00

Oven Roasted Chicken Breast, Candied Apple, Onion, Walnuts & Wensleydale

Ham Hock and Mustard 6.50

With Baby Gem and Crumbly Lancashire Cheese

Add Fresh Salad 1.00

Add Thick Cut Chips 1.50

Add Chips & Salad 2.00

Add Sweet Potato Chips 2.00

Available on Brown, White, Sourdough Bread, Toasted Muffin,

On a Crumpet Or Available As Salad

Food Worth Sharing...

Ploughman's Lunch Board

Selection of Three Cheeses (please ask staff for current cheeses), Crackers, Apple, Celery, Walnuts, Homemade Chutney of the Week, Pickled Vegetables with Mushroom Pate

1 Person 8.00 2 People 13.99 4 People 19.99

Afternoon Tea Picnic Basket

[Served 11-5pm, Subject to availability]

Cheddar & Pickle, Chicken & Coleslaw & Vegan Haggis Sandwiches. Fresh Scones with Strawberries & Cream, Handmade Cake & Choice of Tea, Coffee or Glass of Prosecco.

2 People 30.00

Mad Hatters Tea Party

(Minimum 4 people, pre-order only)

Cheddar & Pickle, Chicken & Coleslaw & Vegan Haggis Sandwiches, House Salad, Handmade Scones with Strawberries and Cream and Cake. Handmade chocolates to finish. Served With a Teapot of Prosecco Cocktail of Your Choice.

4 people 70.00

***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*

Starters

Soup of the day (ve) 4.50

Served with Crusty Bread

Wild Mushroom & Sherry Pate (ve) 6.50

With Toast & Homemade Chutney

British Mussels 5.50

Rope Grown Mussels with a Regional Sauce and Bread

Hunter's Eggs 7.50

Venison Cottage Pie Scotch Eggs, With Spiced sweet & Sour Pickled Beetroot
As a Main Course 15.00

Mini Ploughman's 5.50

Selection of Three Cheeses (please ask staff for current cheeses), Crackers, Apple, Celery, Walnuts, Homemade Chutney of the Week, Pickled Vegetables with Mushroom Pate

Mains

Vegan Haggis & Gin Pie (ve) 12.50

Tatties & Neeps, Seasonal Vegetables & Vegan Gravy

Scottish Clams & Mussels 12.50

Tomato, Pearl Barley & Dill with a Black Garlic Sauce

Braised Feather Blade Steak 15.50

Spinach, Wild Mushrooms & Pumpkin Puree

Baked Whole Cauliflower (ve) 12.50

Hazelnut & Rosemary Brittle, Roasted Purple Potatoes

Cider & Tarragon Battered Hake 13.50

Cider & Tarragon Battered Hake, Fondant Potato, Fried Green Beans & Homemade Tartar Sauce

Ham Hock Temptation 13.50

Samphire, Creamy Potato, Onion & Breadcrumbs Topped with Slow Cooked Ham Hock

Burgers

Venison, Juniper & Bacon Burger 12.50

Sloe Gin & Pear Relish, Pickled Vegetables, Smoked Northumbrian Cheese, Mixed Leaf

Chicken & Sweetcorn Fritter Burger 12.00

Chicken Breast, Sweetcorn Fritter, Celeriac & Mustard Coleslaw

Chargrilled Cauliflower Steak Burger (ve) 10.50

Sloe Gin & Pear Relish, Heritage Tomato, Pickled Vegetables, Mixed Leaf

All Served on a Toasted Brioche Bun

Add Thick Cut Chips 1.50

Add Hand Cut Fries 2.00

Add Sweet Potato Chips 2.50

