



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

Mini Rib Rack 6.50

Smoked Mustard Marinated Pork Ribs With Homemade Crumpet And A Fried Egg

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

Spring Salad 3.50

Hand Cut Thick Chips 2.50

Hand Cut Fries 3.00



Sandwiches

[Served 12-7pm]

Mature Barbers Cheddar Toastie (v) 5.50

Worcester Sauce, Tomatoes, Mushrooms & Walnut Pesto

Allotment Fish Finger 5.50

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

Pulled Cheshire Lamb 7.00

With Yorkshire Fettle Cheese & Mixed Leaf

Vegan Haggis & Heritage Tomato (ve) 6.50

Golden Beetroot Piccalilli & Baby Gem

Fried Chicken & Avocado 6.50

Baby Gem & Walnut Pesto

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

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 OR Deep Fried Brie

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

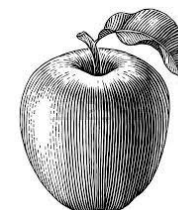
(Minimum 4 people, pre-order only)

Cheddar & Pickle, Breaded Chicken & Coleslaw & Vegan Haggis Sandwiches, House Salad, Handmade Scones with Strawberries and Cream and Cake. 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 (v) 4.50

Served with Crusty Bread

Deep Fried Somerset Brie (v) 6.50

With a Gooseberry, Pepper & Juniper Relish

As a Main Course 10.50

Slow Cooked Cheshire Lamb 6.50

With Fresh mint, Mixed Leaf & Heritage Tomatoes

As a Main Course 13.00

Wood Pigeon 6.50

Toasted Focaccia, Spiced Plum Jam & Balsamic Reduction

As a Main Course 13.00

Mains

Vegan Haggis & Gin Cottage Pie (ve) 12.00

Tatties & Neeps, Seasonal Vegetables & Vegan Gravy

Pan Fried Seatrout 14.50

Ruby Chard, Samphire, Clams & Parmentier Potatoes

Spatchcock Quail 13.50

Fennel, Asparagus & Orange Salad

Baked Goats Cheese & Baby Leeks (v) 12.50

Truffle Butter, Garlic, Herb & Walnut Crumb & Baby Turnips

Pulled Lamb & Beef Burger 12.00

Roasted Peppers, Yorkshire Fettle Cheese, Tomato, Chilli Jam
Served on a Toasted English Muffin.

Add Thick Cut Chips 1.50

Chicken & Stuffed Mushroom Burger 12.00

Chicken Breast, Leek & Lancashire Cheese Stuffed Portobello
Mushroom, Bacon Mayonnaise. Served on A Toasted Muffin

Add Thick Cut Chips 1.50

Add Deep Fried Brie 3.00

Roast Pepper & Mushroom Burger (v) 11.50

Leek & Lancashire Cheese Stuffed Mushroom, Roasted Peppers,
Walnut Pesto

Add Thick Cut Chips 1.50

Ham Hock & Creamy Mustard Lentils 13.50

Mustard & Cream Suffolk Lentils Topped With Slow Cooked Ham Hock

