

Allotment Menu

Nibbles

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

Brunch

[Served 11-3pm]

Bubble & Squeak Hash Browns (v) 6.50
Add Ham Hock £1.00

Full Breakfast 8.95
Herb Sausages, Bacon Egg, Mushrooms, Hash Brown & Toast

Vegetarian Breakfast (v) 7.95
Vegan Bacon, Veggie Sausages, Egg, Mushrooms, Hash Brown, Tomatoes, & Toast

Vegan Breakfast (ve) 7.50
Vegan Bacon, Mushrooms, Tomatoes, Avocado & Toast

Foraged Mushrooms on Toast (v)(n) 6.50
Pan Fried Mushrooms on Toast with Walnut Pesto

Eggs Benedict 6.50
Poached Eggs, Bacon, Hollandaise Sauce & Toasted Muffin
(Vegetarian Version Available)

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

Omelette (v)(n) 6.00
With Sundried Tomatoes Walnut Pesto, Mushrooms
& Crumbly Lancashire Cheese

Allotment French Toast (v) 7.50
Honey Crème Fraiche, Berry Compote & Honeycomb

Sides

Mixed Seasonal Greens 2.50
Green Salad 3.50
Hand Cut Thick Chips 2.50
Hand Cut Fries 3.00
Sweet Potato Wedges 3.50
Creamy Potato Bake 4.00
Chips & Gravy 4.00

n = contains nuts
v = vegetarian
ve = vegan
gf = gluten free



Sandwiches

[Served 12-7pm]

Goats Cheese Melt (v) 6.50
Spiced Red Cabbage & Crispy Shallots

Allotment Fish Finger 5.50
Baby Gem, Tartar Sauce & Allotment Mushy Peas

Pulled Cheshire Beef 7.00
With Avocado & Herb Mayonnaise and Mixed Leaf
Add Blue Cheese 1.50

Vegan BLT (ve) 6.50
Aubergine Bacon, Lettuce, Heritage Tomato & Vegan Mayonnaise

Roast Chicken & Brie 6.50
Cranberry Sauce, Mixed Leaf

Roast Ham 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 Wedges 2.00

Available on Brown, White, Sourdough, Toasted Muffin,
Gluten Free Bread or as a 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

Deep Fried Brie (v) 5.00
With Clementine & Clove Marmalade

½ Roast Partridge & Pears 7.00
With Sage & Game Terrine

Spiced Salmon Gravlax 6.50
Orange zest, Allspice, Cinnamon, Chill & Treacle Cured Salmon Served with Sourdough
Toast & Herb Butter

Roasted Chickpea & Kale balls (ve)(gf) 5.00
In a Mustard Sauce

Celeriac and Roast Apple Soup (ve) 4.50
With Crouton Sticks

Mini Ploughman's (v) 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) 13.50
Tatties & Neep top, Seasonal Vegetables & Vegan Gravy

Pork & Tarragon pie 13.50
Puff Pastry Lid, Seasonal Vegetables & Heritage Tomato Salad

Pan fried Seabass Fillet (gf) 13.50
With Bubble & Squeak and Tomato & Bacon Sauce

Carrot, Celeriac & Chestnut Stew 13.00 (ve)(gf)(n)
With Sage Crust, Crispy Kale, Seasonal Vegetables & Vegan Gravy

Braised Feather Blade Steak (gf) 13.95
Spinach, Wild Mushrooms & Pumpkin Puree
Add Creamy Potato Bake 2.50

Smokey Hunters Chicken £12.95
Chicken Breast, Stuffed with smoked Cheese, wrapped in bacon served
with butter mash & a tomato, tarragon, white wine & brandy sauce

Burgers

Venison, Juniper & Bacon Burger 12.50
Sloe Gin & Pear Relish, Pickled Vegetables, Smoked Northumbrian Cheese, Mixed Leaf
Served on a Toasted Brioche Bun

Chicken & Deep-Fried Brie Burger 12.50
Chicken Breast, Deep fried Brie, Celeriac & Mustard Coleslaw
Served on a Toasted Brioche Bun

Chargrilled Cauliflower & Vegan Bacon Burger (ve) 12.50
Sloe Gin & Pear Relish, Heritage Tomato, Pickled Vegetables, Mixed Leaf
Served on a Toasted Muffin

Gluten Free Vegan Burger Buns Available £1

Add Thick Cut Chips 1.50
Add Hand Cut Fries 2.00
Add Sweet Potato Wedges 2.50
Add Pulled Beef 2.00

