

STARTERS

SOUP

Soup of the day with freshly baked bread
6.60

BLACK PUDDING & SCALLOPS

*Pan-fried Bury black pudding, sautéed king scallops & chorizo,
Lancashire cheese & smoked bacon sauce*
12.95

BRIE

*Wedges of Butlers Button Mill Brie coated in breadcrumbs, deep fried & served with caramelised red onion chutney,
cranberry jam & candied walnuts*
9.95

MUSHROOMS

Button mushrooms in a Blue Stilton cheese sauce, spinach & a poached egg on toasted bloomer
8.95

MOROCCAN BEEF KOFTAS

*Moroccan spiced minced beef, cucumber & mint yogurt, flatbread, red onion,
sundried tomatoes & wild rocket*
9.60

CALAMARI

Crispy battered squid, chilli jam, pickled vegetables & mixed leaf salad
8.80

BRUSCHETTA

*Cherry tomatoes, olives, red onion & garlic topped with basil truffle oil on toasted ciabatta
served with sundried tomato pesto, wild rocket & balsamic glaze*
8.50

KING PRAWNS

Tempura battered king prawns, sweet chilli dipping sauce & mixed leaf salad
10.00

GARLIC BREAD *(To share)*

Oven baked focaccia brushed with garlic butter, served with aged balsamic & duo of pesto
Plain – 9.95
(Vegan option available)
Mozzarella & goats' cheese – 11.70
Vegan cheese – 10.00

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES OR INTOLERANCES

ALL OUR FOOD IS FRESHLY PREPARED TO ORDER, THEREFORE DURING BUSY PERIODS THERE WILL BE A WAIT FOR YOUR MEAL

MAINS

BEEF WELLINGTON

*Beef fillet, mushroom & shallot duxelles wrapped in prosciutto ham & encased in puff pastry
served with mixed vegetables, potato rosti & red wine jus*
23.90

MEDITERRANEAN VEGETABLE WELLINGTON

*Roasted aubergine, courgette, peppers & red onion in a cherry tomato & basil sauce wrapped in savoy cabbage &
encased in puff pastry, sautéed new potatoes, fennel and sun blushed tomatoes with wild rocket & basil truffle oil*
16.95 (Vegan option available)

THAI SEA BASS

Pan-fried fillet of sea bass, vegetable & rice noodle stir-fry, spicy fish cakes, Thai crackers, chilli & lime mayonnaise
22.90

CHICKEN

*Free range chicken supreme topped with tasty Lancashire cheese & smoked bacon sauce served with mixed
vegetables & crushed new potatoes*
18.50

BATTERED HADDOCK

Fillet of haddock deep fried in beer batter served with chips, mushy peas & tartare sauce
15.80

STEAK & ALE PIE

*Steak pieces, onions & real ale gravy, encased in shortcrust pastry, with chips,
mixed vegetables & stock gravy (oven-baked to order)*
15.95

CHEESE & ONION PIE

*Butlers mature Lancashire cheese, creamed potato & onions encased in shortcrust pastry, served with chips,
beans or mushy peas (oven-baked to order)*
15.65

THE BURGER

*Two quarter pound hand pressed burgers with back bacon, fried onions, mozzarella cheese, salad
& mayo relish on a toasted bun, onion rings & chips*
16.30

CASSEROLE

*Wild venison slowly braised in red wine with carrots, onions, smoked bacon, mushrooms & garlic,
served with green vegetables & new potatoes*
16.70

ROAST TOPSIDE (Sundays only)

*Slow roasted dry aged topside of beef, served with mixed vegetables, roasted potatoes,
Yorkshire pudding & pan juice gravy*
15.20
Large 22.20

Add cauliflower cheese
Regular 1.20
Large 2.40

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STEAKS

We dry age all our choice cuts on site for a minimum of six weeks

8oz RUMP – good flavour but less tender than sirloin- 16.95

16oz RUMP – good flavour but less tender than sirloin- 32.50

8oz SIRLOIN – less tender than fillet but with more flavour – 26.80

8oz FILLET – the leanest & most tender cut of meat there is - 34.80

10oz RIB-EYE – more fat content than sirloin but very tasty - 28.90

T-BONE – the flavour of sirloin & the tenderness of fillet, average weight 30oz - 58.50
(Limited availability)

10oz Gammon – Quality English gammon steak topped with a free-range egg & pineapple – 17.50

MIXED GRILL – rump steak, lamb cutlets, gammon, chicken, black pudding, haggis, sausages, fried eggs, chips, onion rings, mushroom & roasted tomato
52.50

Upgrade any steak with seabass & king prawns – 16.00

All steaks are cooked on the griddle and are served with chips, roasted tomato & field mushroom

SIDES

Lancashire cheese & smoked
bacon sauce
4.75

Seasonal vegetables
4.75

Peppercorn sauce
4.20

Mushroom & Stilton sauce
4.60

Diane sauce
4.50

Side salad
5.00

Sautéed button mushrooms
4.75

Onion rings
5.00

Basket of chips
4.00

CHILDREN'S MEALS

Garlic ciabatta with mozzarella cheese, chips & beans
6.70

Battered haddock, chips & mushy peas
8.60

Sausage, chips & baked beans
7.50

Beef burger, chips & baked beans
7.70

5oz Gammon, chips, garden peas & a fried egg
8.80

4oz rump steak, chips, salad & onion ring
9.50

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LUNCH & WEEKNIGHTS

BURGERS & SANDWICHES

Quarter pound cheeseburger, fried onions, gherkins & mayo relish on a white or wholemeal muffin
10.50

Turkey, Brie & cranberry sauce on ciabatta
10.00

Southern fried chicken, lettuce, tomato & sweet chilli mayo on a white or wholemeal muffin
12.00

*Fisherman's club – chicken breast, smoked streaky bacon, tomato, egg, cos lettuce
& coarse grain mustard mayonnaise on toasted wholegrain or white bread
(Vegetarian option available)*
12.50

Barbequed pulled brisket on toasted ciabatta topped with melted mozzarella, sliced gherkins & lettuce
12.75

Hot beef muffin, fried onions & gravy on a white or wholemeal muffin
10.00

All the above are served with chips & salad

HOT MEALS & SALADS

Minced beef & onion shortcrust plate pie with chips, mushy peas & gravy
10.20

Cottage pie served with red cabbage
9.00

Hot & spicy beef chilli con carne served with chips, rice or ½ & ½
9.50

Hot & spicy vegetable chilli served with chips, rice or ½ & ½
9.50

Wok-fried Thai style beef & vegetables with rice noodles
9.60
(Vegan option available)

Chicken Caesar salad, smoked steaky bacon, croutons, boiled egg, anchovies & parmesan shavings
12.95

Nachos topped with spicy beef chilli con carne & melted mozzarella cheese
9.50

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DESSERTS

Vanilla bean crème brulee with a Belgian milk chocolate shortbread
8.90

Sticky date pudding with toffee sauce & vanilla bean ice cream
8.80
(Vegan option available)

*Warm triple chocolate sponge pudding with Belgian chocolate sauce
& vanilla bean ice cream*
8.50

Jam roly poly with vanilla bean custard
7.30

*Bailey's white chocolate cheesecake, chocolate shard
& chocolate ice cream*
9.95

Bakewell tart with cream, custard or vanilla bean ice cream
8.70

Belgian waffle stack, vanilla bean ice cream & Belgian chocolate sauce
8.95

Selection of English cheeses served with biscuits, celery, grapes & chutney
14.20

ICE CREAM

*Vanilla bean, cherry, or chocolate,
available with Belgian chocolate sauce, toffee sauce or raspberry coulis*
6.60 (small portion 4.00)

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BREAKFAST MENU

Served Saturday & Sunday 10am until 12pm

FULL ENGLISH BREAKFAST

Back bacon, pork sausage, haggis, Bury black pudding, fried egg, baked beans, potato rosti, tomato, field mushroom & toast

12.00

Large – 16.50

EGGS BENEDICT

Smoked streaky bacon, poached egg & hollandaise sauce on a toasted English muffin

10.50

Eggs Florentine (sautéed spinach) – 9.50

OMELETTE

Bacon, cheese & mushrooms

9.50

Cheese, tomato & mushroom

9.50

PANCAKES

American style blueberry pancakes with Maple syrup & fresh whipped cream

9.00

American style pancakes with smoked streaky bacon & Maple syrup

9.50

WAFFLES

Two hot Belgian waffles, Maple syrup & fresh whipped cream

8.10

Two hot Belgian waffles, smoked streaky bacon & Maple syrup

9.00

MUFFINS

Rashers of back bacon & a fried egg

7.50

Sausages & a fried egg

6.50

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