

STARTERS

SOUP

Soup of the day with freshly baked bread
6.80

BLACK PUDDING & SCALLOPS

*Pan-fried Bury black pudding, sautéed king scallops & chorizo,
Lancashire cheese & smoked bacon sauce*
13.60

BRIE

*Wedges of Butlers Button Mill Brie coated in breadcrumbs, deep fried & served with caramelised red onion chutney,
cranberry jam & candied walnuts*
10.20

MUSHROOMS

Button mushrooms in a Blue Stilton cheese sauce, spinach & a poached egg on toasted bloomer
9.50

MOROCCAN BEEF KOFTA

*Moroccan spiced minced beef, cucumber & mint yogurt, flatbread, red onion,
sundried tomatoes & wild rocket*
10.00

CALAMARI & KING PRAWNS

Tempura battered squid & king prawns, sweet chilli sauce & mixed leaf salad
10.50

BRUSCHETTA

*Cherry tomatoes, olives, red onion & garlic topped with basil truffle oil on toasted ciabatta
served with sundried tomato pesto, wild rocket & balsamic glaze*
9.50

MEATBALLS

Spiced minced beef, marinara sauce, melted mozzarella & crusty bread
10.00

GARLIC BREAD (To share)

Oven baked focaccia brushed with garlic butter, served with aged balsamic & duo of pesto
Plain – 10.00
(Vegan option available)
Mozzarella & goats' cheese – 11.80
Vegan cheese – 10.50

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
24.50

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 (Vegan option available)
17.00

THAI SEA BASS

Pan-fried fillet of sea bass, vegetable & rice noodle stir-fry, spicy fish wontons, Thai crackers, chilli & lime mayonnaise
24.00

CHICKEN

Free range chicken supreme topped with tasty Lancashire cheese & smoked bacon sauce served with a potato rosti & mixed vegetables
18.90

BATTERED HADDOCK

Fillet of haddock deep fried in beer batter served with chips, mushy peas & tartare sauce
16.50

STEAK & ALE PIE

Steak pieces, onions & real ale gravy, encased in shortcrust pastry, with chips, mixed vegetables & stock gravy (oven-baked to order)
16.55

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)
16.20

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
16.50

CASSEROLE

Wild venison slowly braised in red wine with carrots, onions, smoked bacon, mushrooms & garlic, served with green vegetables & new potatoes
17.50

STEAK PUDDING

(Available Saturday & Sunday)

Steak pieces, onions & real ale gravy, encased in suet pastry, served with chips and mushy peas
16.00

ROAST TOPSIDE *(Sundays only)*

Slow roasted dry aged topside of beef, served with mixed vegetables, roasted potatoes, Yorkshire pudding & pan juice gravy
15.30 Large 22.40

Add cauliflower cheese Regular 1.30 Large 2.50

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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- 17.50

16oz RUMP – good flavour but less tender than sirloin- 33.50

8oz SIRLOIN – less tender than fillet but with more flavour – 27.50

8oz FILLET – the leanest & most tender cut of meat there is - 35.30

10oz RIB-EYE – more fat content than sirloin but very tasty - 30.00

T-BONE – the flavour of sirloin & the tenderness of fillet, average weight 30oz - 59.50
(Limited availability)

10oz Gammon – Quality English gammon steak topped with a free-range egg & pineapple – 17.90

MIXED GRILL – rump steak, lamb cutlets, gammon, chicken, black pudding, haggis, sausages, fried eggs, chips, onion rings, mushroom & roasted tomato
53.50

Upgrade any steak with seabass & king prawns – 17.00

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

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
7.00

Battered haddock, chips & mushy peas
8.90

Sausage, chips & baked beans
7.90

Beef burger, chips & baked beans
7.70
Add cheese 80p

5oz Gammon, chips, garden peas & a fried egg
8.90

4oz rump steak, chips, salad & onion ring
9.90

LUNCH & WEEKNIGHTS

BURGERS & SANDWICHES

Quarter pound cheeseburger, fried onions, gherkins & mayo relish on a white or wholemeal muffin
10.60

Bacon, Brie & cranberry sauce on ciabatta
10.50

Southern fried chicken, lettuce, tomato & sweet chilli mayo on a white or wholemeal muffin
12.40

*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)*
12.90

Barbequed pulled brisket on toasted ciabatta topped with melted mozzarella, sliced gherkins & lettuce
12.95

Hot beef muffin, fried onions & gravy on a white or wholemeal muffin
10.20

All the above are served with chips & salad

HOT MEALS & SALADS

Minced beef & onion shortcrust plate pie with chips, mushy peas & gravy
10.50

Cottage pie served with red cabbage & mushy peas
9.80

Hot & spicy beef chilli con carne served with chips, rice or ½ & ½
9.90

Hot & spicy vegetable chilli served with chips, rice or ½ & ½
9.90

Wok-fried Thai style beef & vegetables with rice noodles
9.90
(Vegan option available)

Chicken Caesar salad, smoked steaky bacon, croutons, boiled egg, anchovies & parmesan shavings
13.00

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DESSERTS

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

7.80

*Bailey's white chocolate cheesecake, Belgian chocolate sauce
& chocolate ice cream*

9.95

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

8.95

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

10.50

Sharing

14.50

ICE CREAM

*Vanilla bean, cherry, or chocolate,
available with Belgian chocolate sauce, toffee sauce, strawberry syrup 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

13.00

Large

17.50

EGGS BENEDICT

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

11.00

Eggs Florentine (sautéed spinach) – 10.00

OMELETTE

Bacon, cheese & mushrooms

10.00

Cheese, tomato & mushroom

10.50

PANCAKES

American style blueberry pancakes with Maple syrup & fresh whipped cream

9.50

American style pancakes with smoked streaky bacon & Maple syrup

10.00

WAFFLES

Hot Belgian waffles, Maple syrup & fresh whipped cream

8.95

Hot Belgian waffles, smoked streaky bacon & Maple syrup

10.00

MUFFINS

Rashers of back bacon & a fried egg

7.50

Sausages & a fried egg

6.50

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