

STARTERS

SOUP

Soup of the day with freshly baked bread
7.30

BLACK PUDDING & SCALLOPS

*Pan-fried Bury black pudding, sautéed king scallops & chorizo,
Lancashire cheese & smoked bacon sauce*
14.00

BRIE

Oven baked; Butlers Button Mill Brie served with warm bread & caramelised red onion chutney
13.50

MOROCCAN BEEF KOFTA

*Moroccan spiced minced beef, cucumber & mint yogurt, flatbread, red onion,
sundried tomatoes & wild rocket*
10.50

KING PRAWNS

Grilled chilli & garlic king prawns, sweet chilli sauce & mixed leaf salad
11.00

BRUSCHETTA

*Cherry tomatoes, olives, red onion & garlic topped with basil truffle oil on toasted ciabatta
served with sundried tomato pesto, wild rocket & balsamic glaze*
9.90

MEATBALLS

Spiced minced beef, barbeque sauce, melted mozzarella & crusty bread
10.50

OLIVES

Mixed Mediterranean olives, sundried tomatoes, warm focaccia bread, olive oil & balsamic vinegar
9.50

GARLIC BREAD *(To share)*

Oven baked focaccia brushed with garlic butter, served with aged balsamic & duo of pesto
Plain – 10.50
(Vegan option available)
Mozzarella & goats' cheese – 11.90
Vegan cheese – 11.00

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*
25.00

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)*
17.50

THAI SEA BASS

Pan-fried fillet of sea bass, vegetable & rice noodle stir-fry, spicy fish wontons, Thai crackers, chilli & lime mayonnaise
24.80

BATTERED HADDOCK

Fillet of haddock deep fried in beer batter served with chips, mushy peas & tartare sauce
18.00

STEAK & ALE PIE

*Steak pieces, onions & real ale gravy, encased in shortcrust pastry, with chips,
mixed vegetables & stock gravy (oven-baked to order)*
17.50

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)*
17.50

CASSEROLE

*Wild venison slowly braised in red wine with carrots, onions, smoked bacon, mushrooms & garlic,
served with focaccia bread & butter*
17.50

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*
17.00

STEAK PUDDING

(Available Saturday & Sunday)

Steak pieces, onions & real ale gravy, encased in suet pastry, served with chips and mushy peas
16.90

ROAST TOPSIDE *(Sundays only)*

*Slow roasted dry aged topside of beef, served with mixed vegetables, roasted potatoes,
Yorkshire pudding & pan juice gravy*
16.00 Large 23.00

Add cauliflower cheese Regular 2.50 Large 3.90

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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- 18.50

16oz RUMP – good flavour but less tender than sirloin- 35.50

8oz SIRLOIN – less tender than fillet but with more flavour – 30.50

8oz FILLET – the leanest & most tender cut of meat there is - 38.00

10oz RIB-EYE – more fat content than sirloin but very tasty - 32.00

T-BONE – the flavour of sirloin & the tenderness of fillet, average weight 30oz - 62.00
(Limited availability)

10oz Gammon – Quality English gammon steak topped with a free-range egg & pineapple – 18.10

MIXED GRILL – rump steak, lamb cutlets, gammon, chicken, black pudding, haggis, sausages, fried eggs, chips, onion rings, mushroom & roasted tomato
55.00

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
5.75

Peppercorn sauce
4.20

Mushroom & Stilton sauce
4.60

Diane sauce
4.50

Side salad
5.50

Sautéed button mushrooms
5.00
Onion rings
5.00

Basket of chips
4.80

CHILDREN'S MEALS

Garlic ciabatta with mozzarella cheese, chips & beans
8.80

Battered haddock, chips & mushy peas
10.00

Sausage, chips & baked beans
8.90

Beef burger, chips & baked beans
8.90
Add cheese 90p

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

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

LUNCH

BURGERS & SANDWICHES

Quarter pound cheeseburger, fried onions, gherkins & mayo relish on a white or wholemeal muffin
11.00

Bacon, Brie & cranberry sauce on ciabatta
12.00

Southern fried chicken, lettuce, tomato & sweet chilli mayo on a white or wholemeal muffin
13.00

*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)*
13.80

Cajun chicken strips on toasted ciabatta topped with melted mozzarella, mayo relish & lettuce
13.80

Hot beef muffin, fried onions & gravy on a white or wholemeal muffin
11.80

Roast topside of beef, tomato, red onion & horseradish on wholegrain or white bread
9.90

All the above are served with chips & salad

HOT MEALS & SALADS

Minced beef & onion shortcrust plate pie with chips, mushy peas & gravy
11.50

Cottage pie served with red cabbage & mushy peas
10.50

Hot & spicy beef chilli con carne served with chips, rice or ½ & ½
11.00

Hot & spicy vegetable chilli served with chips, rice or ½ & ½
11.00

Wok-fried Thai style beef & vegetables with rice noodles
10.90
(Vegan option available)

Chicken Caesar salad, smoked steak, bacon, croutons, boiled egg, anchovies & parmesan shavings
13.90

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DESSERTS

Sticky date pudding with toffee sauce & vanilla bean ice cream

9.50

(Vegan option available)

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

9.30

Jam roly poly with vanilla bean custard

9.00

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

10.00

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

9.50

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

11.50

Sharing

16.50

ICE CREAM

Vanilla bean, cherry, chocolate or cookies & cream

available with Belgian chocolate sauce, toffee sauce, strawberry syrup or raspberry coulis

6.80

small portion

4.50

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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

13.50

Large

18.50

EGGS BENEDICT

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

11.50

Eggs Florentine (sautéed spinach) – 10.50

OMELETTE

Bacon, cheese & mushrooms

11.50

Cheese, tomato & mushroom

11.50

PANCAKES

American style blueberry pancakes with Maple syrup & fresh whipped cream

10.50

American style pancakes with smoked streaky bacon & Maple syrup

11.00

WAFFLES

Hot Belgian waffles, Maple syrup & fresh whipped cream

9.95

MUFFINS

Rashers of back bacon & a fried egg

7.50

Sausages & egg

6.50

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