



Steak Night Menu

Kitchen Nibbles -3.50 each

- 8 mini chorizo piquante
- Breaded whitebait, tartare sauce, lemon
- Spiced broccoli pakoras, cucumber raita ▼
- Halloumi fries, coriander, sweet chilli ▼
- Marinated olives ▼

Starters

- Cauliflower cheddar soup, sour dough bread ▼ 5.95
- Crab linguini, parsley, chilli, lemon
- Starter size 7.25 Main size (including a house salad) 15.50
- Game terrine, apple and date chutney, toasted sourdough 6.50
- Antipasti plate, bread, pickles 6.75 for one 13.50 for two to share
- Pomelo, avocado, pomegranate, coriander salad, ginger, sesame, lime dressing ▼ 5.95
- Mussels cooked with white wine, garlic, parsley cream served in a bread bowl 6.95

Classic Pub Menu

- Beer battered fish of the day, proper chips, minted crushed peas, tartare sauce, lemon 14.95
- Confit duck hash, kale, fried duck egg, crispy shallot rings 14.95
- Broughton burger, brioche bun, lettuce, tomato, pickles, proper chips 14.50
- Sausages, mash potato, classic onion gravy, greens 12.95
- Mushroom, celeriac, leek cottage pie, seasonal greens ▼ 11.95
(please see specials board for today's fish and chips, burger and sausage)
- Golden beetroot, tarragon braised rice, roasted red onion, kale, candied beets, balsamic ▼ 13.95
- Wild mushroom, potato gnocchi, romesco sauce, rocket pesto, roast garlic, pecorino 14.50 ▼ add crisp parma ham 1.50



Step 1

Choose your steak

Steaks as advertised on specials board
(add a fried duck egg for £ 1.50)

Step 2

Choose your potato

Proper chips
Mashed potato
Garlic baby rosemary roast potatoes
(additional potatoes £ 3.95 each)

Step 3

Choose your side

Grilled flat mushroom
Beer battered onion rings
Curly kale and roasted garlic
Rocket, parmesan, balsamic salad
House green salad
Slow roasted tomatoes with mozzarella

Step 4

Choose your sauce

Red wine
Peppercorn
Stilton
Diane
(Additional sauce £ 1.50 each)

Additional sides for your table £ 2.95 each

Beer battered onion rings
Baked ciabatta garlic bread
Curly kale and roasted garlic
Rocket, parmesan, balsamic salad
House Green Salad
Slow roasted tomatoes with mozzarella

If you have dietary requirements please let us know so we can prepare something special. All