



## 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