



Kitchen Nibbles

- Mixed olives v 3.00
- Crackling and apple sauce 3.00
- Crispy prawns, chipotle mayonnaise 3 for 4.50 6 for 7.50 9 for 11.95
- 8 mini hot chorizo picante 3.95
- Halloumi fries, sweet chilli, coriander v 3.50

Starters

- Soup of the day bloomer bread and butter v 5.95
- Marinated heritage tomato quinoa, rocket pesto, buffalo mozzarella, balsamic, parmesan 7.25
- Oak smoked salmon, shaved fennel, capers, cucumber dill, lemon Starter 7.95 Main size 14.95 served with a house salad
- Hand-picked ham hock, sweet piccalilli mayonnaise, pickled shallot, egg and cress salad 6.50
- Garlic chilli king prawns, tomato fennel ragu, rocket, lemon 5 prawns 7.95 10 prawns 15.95

Main meals

- Slow cooked maple glazed pork belly, barbeque bean casserole, roasted gem, chipotle rosti chips 16.95
- Poached and grilled chicken breast, greens, new potatoes, pearl barley vegetable broth 16.95
- Pan fried stone bass, warm basil infused summer vegetables, green salad 16.95
- 10oz Rib -eye Steak, balsamic glazed baby onions, garlic mushrooms, vine on cherry tomatoes, proper chips 23.50 add peppercorn, Diane or red wine sauce for £ 1.50
- Pappardelle pasta, minted peas, broad beans, asparagus, roast garlic, pecorino shavings v 14.50
- Red pepper, oregano arancini, courgette ribbons, caponata and courgette flowers v 13.95

On the side 3.95 each

- Proper chips v
- Minted new potatoes v
- House salad v
- Buttered chantennay carrots v
- Rocket, balsamic, parmesan salad
- Summer greens, bacon, asparagus 4.75



Classic Pub Menu

Broughton burger, brioche bun, pickle, glazed blue cheese, baconslaw, proper chips
14.50

Beer battered fish of the day, proper chips, crushed minted peas,
tartare sauce, lemon 14.95

Warm salad of broccoli, wood roasted pepper, spring onion, chicory, rocket, avocado,
lime ginger sesame dressing, toasted almonds v 12.95

Grilled chicken Caesar salad, crisp pancetta, soft boiled egg
Starter size 6.95 Mains Size 14.50

Puddings

White chocolate cheesecake, Lutton Farm strawberries, clotted cream v 6.95

Lutton farm raspberry, basil, Eton mess v 6.95

Steamed marmalade ginger pudding, cinnamon custard v 6.95

Ice creams and sorbets v 1.50 per scoop

Selection of cheese and biscuits v (without the Gouda) 7.95

Gouda le Millennium 36 Month | Holland, Gouda | Pasteurised | Cow |

On first taste you get a subtle mellowness of butterscotch, toffee, burnt caramel and popcorn. It leaves a lovely sweetness in the mouth.

Ribblesdale Superior Goat

| English, Ribblesdale, Yorkshire. | Pasteurised | Goat | Hard | Vegetarian |

Modern, farmhouse, vegetarian Hard cheese.

A fresh, delicate flavour, the texture rather like a young Gouda. The sharp whiteness of the cheese is further enhanced by the distinctive, white, wax coating.

Lord London

| East Sussex | Pasteurised | Cow | Soft | Vegetarian |

Lord London is a unique bell-shaped cow's milk cheese.

Lord London is semi-soft, young and creamy fresh cheese with a clean citrus taste and a natural rind.

Mrs Bells Blue

| English, Yorkshire | Pasteurised | Ewes | Blue | Vegetarian |

Made with fresh ewes milk from local flocks, each cheese is nurtured over its 10 week

maturation period to create its own distinct creamy smooth texture accompanied by a superior complex blue flavour with a subtle finish.

Graham's 10-year Tawny Port 4.50 Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00 Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Muscat Late Harvest, Tabali 2015 (Chile)

Tabali is one of Chile's most exciting producers who have brought the cool Limari Valley climate to life, planting exciting fragrant white varieties. A rich and complex wine, smooth on the palate with balanced acidity and a refreshing edge.

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.