



## STARTERS

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| <b>Prawn cocktail</b> chilled prawns served on a bed of crisp lettuce with our classic Marie Rose sauce, accompanied with toasted sourdough (GF) | <b>4.95</b> |
| <b>Bury black pudding</b> pan-seared black pudding, topped with a poached egg, crispy smoked bacon and our rich house hollandaise                | <b>4.95</b> |
| <b>Garlic sauteed mushrooms</b> mushrooms sauteed in a fresh lemon and garlic butter served on toasted sourdough (VE/V/GF)                       | <b>3.95</b> |

## MAINS

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| <b>Garlic, lemon and thyme roasted chicken fillet</b> (GF)  | <b>17.95</b> |
| <b>Roast topside of beef</b> served pink (GF)   | <b>18.95</b> |
| <b>Roast shoulder of pork</b> served with crispy crackling and a griddled apple (GF)                          | <b>18.95</b> |
| <b>Slow cooked Lamb Shank</b> (GF)  | <b>23.95</b> |
| <b>Trio of meat</b> roast shoulder of pork, topside of beef and a garlic, lemon and thyme chicken fillet (GF) | <b>23.95</b> |
| <b>Vegan seitan roast</b> served with a vegan Yorkshire pudding and sides (VE/V)                              | <b>17.95</b> |
| <b>Wild mushroom wellington</b> (VE/V)  | <b>17.95</b> |

All roasts are served with paprika roast potatoes, buttery mashed potatoes, red cabbage, sage and onion stuffing ball, Yorkshire pudding, rich red wine gravy and fresh seasonal vegetables

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| <b>Beer-battered fish and hand-cut chips</b> served with mushy peas and homemade tartar sauce (VE/V/GF)   | <b>14.95</b> |
| <b>Big Sunday Burger</b> a 6oz steak burger, grilled chicken fillet, pigs in blankets, cheese and cranberry mayonnaise with a pot of our signature gravy for dipping, served with your choice of hand cut chips, or crispy roast potatoes. (GF) | <b>18.95</b> |
| <b>Pan fried hake with king prawns</b> served with a creamy white wine and garlic (VE)  | <b>18.95</b> |

## BLACKSHALE SHARING BOARD *FOR 2 PERSONS* **45.00**

Choose from the following:

- **Topside of beef** served pink
- **Pork shoulder** served with crispy crackling
- **Roasted garlic, lemon and thyme chicken**
- **1 seitan roast filled with sage and onion stuffing**

All sharing boards are served with paprika roast potatoes, buttery mashed potatoes, red cabbage, sage and onion stuffing balls, Yorkshire puddings, rich red wine gravy, fresh seasonal vegetables, cauliflower cheese, creamed leeks with cabbage and smoked bacon, buttery mashed swede and carrots, pigs in blankets.

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**V : VEGAN      VE : VEGETARIAN      GF : GLUTEN FREE**

Whilst we take every care to ensure our allergen information is accurate, we cannot guarantee that any dish is completely free from allergens. We can only confirm whether an allergen is not used as an ingredient. Please note that dishes marked as vegan or gluten-free can be prepared to meet these requirements.

All gratuities go directly to the team. Please ask a member of staff if you would like to add a gratuity.



## LIGHT BITES

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| <b>Roast beef sandwich</b> with sauteed red onions, mushrooms and horseradish sauce ( GF )  | <b>11.95</b> |
| <b>Pan-fried chicken sandwich</b> with crispy smoked bacon, and lemon and garlic mayonnaise ( GF )                                      | <b>11.95</b> |
| <b>Vegan roast meat sandwich</b> served with vegan sausage meat stuffing, and a pot of red wine gravy ( VE / V )                        | <b>11.95</b> |
| <b>Chicken and bacon caesar salad</b> ( GF )  | <b>11.95</b> |
| <b>Yorkshire pudding wrap</b> filled with the chefs meat of the day, all the trimmings and a pot of our signature red wine gravy ( VE ) | <b>13.95</b> |

## SIDES

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| <b>Yorshire pudding</b> ( VE / V / GF )  | <b>1.00</b> |
| <b>Roast potatoes</b> served with a pot of our signature gravy ( VE / V / GF ) | <b>3.50</b> |
| <b>Buttery mashed swede and carrots</b> ( VE / V / GF )                        | <b>3.95</b> |
| <b>Sage and onion stuffing balls</b> ( VE / V / GF )                           | <b>4.50</b> |
| <b>Cauliflower cheese</b> ( VE )   | <b>4.95</b> |
| <b>Glazed carrots, parsnips and red onions</b> ( VE / V / GF )                 | <b>4.95</b> |
| <b>Creamed leeks with cabbage and smoked bacon</b> ( VE / GF )                 | <b>5.95</b> |
| <b>Pigs in blankets</b> served with a pot of our signature gravy ( GF )        | <b>5.95</b> |

## DESSERTS

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| <b>Mixed berry crumble</b> warm mixed berries topped with a golden crumble, finished with fresh berry compote ( VE / V ) | <b>6.95</b> |
| <b>Warm chocolate brownie</b> a rich, gooey chocolate brownie served warm, finished with chocolate sauce ( VE / V / GF ) | <b>6.95</b> |
| <b>Treacle tart</b> a classic golden syrup tart baked in shortcrust pastry, served warm ( VE / V )                       | <b>6.95</b> |
| <b>Belgian waffle</b> a crisp Belgian waffle, finished with chocolate sauce, topped with fruit ( VE / V )                | <b>6.95</b> |
| <b>Lucious lemon cheesecake</b> smooth, creamy lemon cheesecake on a buttery biscuit base ( GF )                         | <b>6.95</b> |

All desserts come with your choice of custard, ice-cream or pouring cream.

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| <b>Chocolate brownie sundae</b> chunks of chocolate brownie layered with vanilla and chocolate ice-cream, topped with whipped cream and chocolate sauce ( VE / V / GF ) | <b>6.95</b> |
| <b>Eton mess sundae</b> vanilla ice-cream, strawberry pieces, and fresh compote, topped with whipped cream and crushed meringue pieces ( VE / GF )                      | <b>6.95</b> |

## MINI DESSERTS & HOT DRINK

**5.95**

Fancy something sweet but small? Try our mini dessert selection, served with a hot drink of your choice. Choose from the desserts below and enjoy any hot drink for just £5.95

**Warm chocolate brownie (VE / V / GF)**

**Treacle tart (VE / V)**

**Lucious lemon cheesecake (GF)**