



# CHRISTMAS MENU



## BRUNCH

Available until 11.30am

### English Breakfast

Pork sausage, back bacon, eggs of your choice, fried mushroom, roasted cherry tomatoes, potato rosti and baked beans, served with toast

£12

### The Garden Breakfast 🌿

Halloumi, poached eggs, roasted cherry tomatoes, field mushrooms, potato rosti, baked beans, served with toast

£11

### Avocado on Toast 🌿

Smashed avocado on thick sourdough toast, topped with poached eggs

£9

### Continental Basket 🌿

Toast and butter, a selection of mini pastries, yoghurt and granola, tiptree jam

£9.50

### Mushrooms on Toast 🌿

Mixed mushrooms and spinach on thick sourdough toast, topped with a fried egg

£8

### Breakfast Roll

Bacon or sausage, served with a fried egg on a brioche roll

£6

## STARTERS

Available from 11.30am

### Seasonal Soup 🌿

A choice of seasonal vegetable soup created by our chefs

£7.50

### Creamy Garlic Mushroom Vol-au-vent 🌿

Creamy garlic mushrooms

£7.50

### Chicken Liver Pâté

Smooth chicken liver pâté paired with crunchy melba toast and a plum chutney

£8

### Smoked Haddock Rarebit

Rustic sourdough loaded with Lancashire rarebit, topped with smoked haddock

£9.50

### Asian Chicken Goujons

Chicken goujons, tossed in a soy and honey dressing, topped with chilli, spring onion and coriander

£8

### Prawn Cocktail

Traditional prawn cocktail, served with a tangy marie rose sauce and brown bread and butter

£9.50

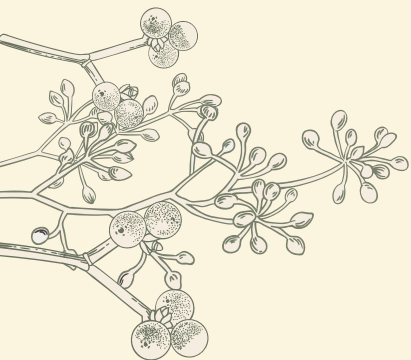
## FESTIVE LUNCH

### ROAST TURKEY ROULADE

### BRIE & BEETROOT TART 🌿

Family served root vegetables, cauliflower cheese, roast potatoes, lashings of gravy

£17



## CLASSICS

### Fisherman's Lunch

A medley of mixed seafood, mini prawn cocktail, velvety smoked salmon and cream cheese roll, crispy tempura prawns and a hand-battered haddock goujon

£17

### Fish & Fries

100% sustainable wild caught, hand battered haddock goujons, mushy peas and tartare sauce with fries

Small £12.50 Large £14.50

### Beef & Red Wine Pie

Aromatic marinated British beef, slow-cooked in a rich red wine gravy, adorned with smoky bacon, caramelised onions and mushrooms, all topped with a golden butter-enriched puff pastry lid with fries

£16

### Chicken Schnitzel Caesar

Golden crispy chicken breast schnitzel, topped with Caesar dressed baby gem, crunchy bacon and parmesan shavings

£14

### Homemade Cheese & Onion Pie 🌿

A true classic, made with Lancashire cheese, onions, all topped with golden butter-enriched puff pastry lid, with fries and baked beans

£14.50

### Brie & Cranberry Quiche 🌿

Served hot or cold, with a house salad

£14

### Steak Sandwich

Sirloin steak piled into a freshly baked ciabatta, with rocket, caramelized onions and peppercorn mayonnaise with fries

£16

## SIDES

### Bread & Butter 🌿

£1

### Fries 🌿

£3

### Parmesan & Truffle Fries

£4.50

### Seasonal Side Salad 🌿

£3.50

### Roasted Root Vegetables 🌿

£4.50

### Pigs in Blankets

£5

## DESSERTS

### Christmas Posset 🌿

£6.50

### Christmas Pudding & Brandy Sauce 🌿

£6.50

### Spiced Bread & Butter Pudding 🌿

£6.50

### Crumble Topped Mince Pie & Ice Cream 🌿

£6.50

### Winter Berry Cheesecake 🌿

£6.50

🌿 Vegetarian

Please let a member of staff know if you have any allergies, dietary requirements or special requests in your party

Scan the QR code to view our live menu & nutritional information



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# BANNISTERS

RESTAURANT



# TO DRINK

## WINE LIST

All wines by the glass are available as 125ml on request

### WHITE

**Casa De Rossa Pinot Grigio** 12% ABV 175ml 250ml Bottle  
£5 / £6.60 / £19  
Apple, pear and floral notes are all on show with layers of ripe peach and tropical notes

**Caleo Pecorino Terre Di Chieti** 13% ABV 175ml 250ml Bottle  
£5.80 / £7.60 / £22  
An Italian classic, well liked due to its all round easy drinking style, citrusy with a little extra texture that makes it great on its own or with food

**Les Mougeottes Chardonnay** 175ml 250ml Bottle  
£6.30 / £8.30 / £24  
**IGP Pays d'Oc** 13.5% ABV  
Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character  
Perfect with our Chicken Schnitzel Caesar

**Mack & Collie Sauvignon Blanc** 12.5% ABV 175ml 250ml Bottle  
£6.80 / £9 / £26  
Everyone's favourite Sauvignon, passion fruit aromatic aromas with lime zest hanging around in the background  
Perfect with our Fish & Fries

### ROSE

**Casa De Rossa Pinot Blush** 12% ABV 175ml 250ml Bottle  
£5 / £6.60 / £19  
Bright and fresh, the core flavours of apple and pear, lifted by red fruits, raspberry and crisp apple

### RED

**Ladera Merlot** 13% ABV 175ml 250ml Bottle  
£5 / £6.60 / £19  
Plum, damson and dark cherry fruit nestles nicely amongst notes of coffee and chocolate. Soft, juicy and moreish

**Conde De Basalu Rioja Crianza** 13.5% ABV 175ml 250ml Bottle  
£5.80 / £7.60 / £22  
Intense garnet colour, in which its brilliance stands out, on the nose, the marked spicy character along with ripe fruit and light notes of oak. An intense wine but at the same time, elegant and balanced

**Les Mougeottes Pinot Noir** 175ml 250ml Bottle  
£6.30 / £8.30 / £24  
**IGP P d'Oc** 13% ABV  
The darker, richer side of Pinot Noir, with enough ripeness, The Noir can give dark cherry and plum characters as well as some violet notes. This has a splash of fresh vanilla smoke to add an extra frisson to proceedings

### FIZZ

**Tosti Prosecco** 11% ABV 125ml Bottle  
£8 / £20  
Served by the glass or by the bottle

**Aperitivo Spritz** 10% ABV £8  
Prosecco, Aperitivo, and a spritz of sparkling mineral water

**Bannisters Bellini** 13% ABV £9  
Your choice of elderflower, blackberry & raspberry or limoncello

### PERFECT SERVES

**Slingsby Gin & Tonic** 6.5% ABV £6.75  
Original, Blackberry, Gooseberry, Rhubarb

**Hendricks Gin & Tonic** 6.17% ABV £7.75

**Absolut Vodka & Mixer** 5.96% ABV £6.75

**Kraken Spiced Rum & Mixer** 5.96% ABV £6.75

**Espresso Martini** 14.9% ABV £8

### BEER, LAGER & CIDER

<b>Guinness</b> 500ml - 4% ABV <span style="float: right;">£5</span>	<b>Black Sheep Ale</b> 500ml - 4.4% ABV <span style="float: right;">£6.50</span>
<b>Peroni</b> 330ml - 5.1% ABV <span style="float: right;">£4.50</span>	<b>Timothy Taylor Landlord</b> 500ml - 4.1% ABV <span style="float: right;">£6.50</span>
<b>Peroni 0.0%</b> 330ml - 0.0% ABV <span style="float: right;">£4.50</span>	<b>Cornish Orchards Gold</b> 500ml - 5% ABV <span style="float: right;">£6.50</span>
<b>Peroni Gluten Free</b> 330ml - 5.1% ABV <span style="float: right;">£4.50</span>	<b>Madri</b> 330ml - 4.6% ABV <span style="float: right;">£3.50</span>

### SOFT DRINKS

<b>Still or Sparkling Bottled Water</b> 330ml / 750ml <span style="float: right;">Small Large £2 / £3.50</span>
<b>Cawstons Sparkling</b> 330ml <span style="float: right;">£2.75</span> Cloudy Lemonade, Elderflower, Apple & Rhubarb, Ginger Beer
<b>Fevertree</b> 200ml <span style="float: right;">£2.75</span> Tonic Water, Light Tonic, Mediterranean Tonic, Elderflower Tonic & Ginger Ale
<b>Appletiser</b> 275ml <span style="float: right;">£3.50</span>
<b>Orangina</b> 250ml <span style="float: right;">£3.50</span>
<b>Coca Cola / Diet Coke</b> 330ml <span style="float: right;">£3</span>
<b>Fresh Orange / Apple Juice</b> 330ml <span style="float: right;">£3.50</span>

### HOT DRINKS

<b>Speciality Teas</b> <span style="float: right;">£2.75</span> Earl Grey, Super Fruit, Peppermint, Green Tea
<b>Breakfast Tea</b> <span style="float: right;">£2.50</span>
<b>Cappuccino</b> <span style="float: right;">£3</span>
<b>Latte</b> <span style="float: right;">£3</span>
<b>Mocha</b> <span style="float: right;">£3</span>
<b>Hot Chocolate</b> <span style="float: right;">£3</span>
<b>Flat White</b> <span style="float: right;">£2.50</span>
<b>Espresso</b> <span style="float: right;">£2.10</span>

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