20%

THE MENU **STARTERS**

Homemade Soup of The Day W A choice of seasonal soup created by our chef's topped with croutons, served with a warm Irish soda bread	£6.50	Classic Prawn Cocktail Marie rose sauce, baby gem lettuce, pickled cucumber, crispy bacon and brown bread and butter	£7.50
Sticky Chicken Goujons £7 Tossed in a sticky honey mustard and sriracha dressing		Smoked Mackerel Pâtè £ Paired with sourdough toast and balsamic beetroot	
Wild Mushroom & Onion Tartlet V Served on a bed of mixed salad	£6	Deep Fried Brie 💽 Served with chilli jam	£7
	light	BITES	
Quiche of the day v Today's quiche hot or cold, served with a house salad	£10	Feta & Tomato Salad 🕡 Whipped Feta, roasted tomatoes, balsamic beetroot, red pep with warm Irish soda bread	£9.50 pers,
Posh Cheese on Toast () Mixture of Stilton, Goats Cheese and Creamy Lancashire, on toasted bloomer bread, served with our house chutney	£9.50	Smoked Lancashire Haddock Rarebit Rustic sourdough loaded with Lancashire rarebit, topped with flaked smoked haddock	£9.50
	— MA	INS	
Fish & ChipsSmall £13.50 Large £15100% Sustainable wild caught, hand-battered Haddock, mushy peas and tartare sauce with triple cooked chips		Chicken Schnitzel Caesar £14 Golden crispy chicken breast schnitzel, topped with Caesar dressed baby gem, crunchy bacon, parmesan shavings and croutons	
Pan Fried Seabass Fillet Tartare beurre blanc, seasonal greens	£16	Chicken Supreme Mixed mushroom sauce, creamy mashed potato and seasona	£15 l greens
Steak Sandwich Sirloin Steak piled into a freshly baked ciabatta, with rocket, caramelised onions and peppercorn mayonnaise with fries	£16	Tomato, Red Pepper & Chorizo Rigatoni 🕥 option Roasted tomato, red pepper and chorizo rigatoni, topped with crumbled feta	£13.50
Pie of the Day V option Butter pastry encased pie of the day. Ask us for today's flave served with mash or triple cooked chips and gravy or cheese		Scampi & Chips Breaded wholetail scampi, served with triple cooked chips and garden peas	£14
Fisherman's Lunch a medley of mini prawn cocktail, scampi, hand battered haddo goujons and a mackerel pate	£16 ock	Butternut Squash & Red Onion Curry w A fruity curry served with basmati rice, garlic naan bread and onion bhaji's	£15

SIDES

Bread & Butter 🕥	£1
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DESSERTS

Triple Cooked Chips or Fries 👽	£3	Torree sauce, popcorn ice cream	0-
Parmesan & Truffle Chips or Fries	£4.50	Lemon Tart (V) Raspberry Sorbet	£7
Seasonal Side Salad 🔍	£3.50	Peanut Butter Brownie @ Honeycomb Ice Cream	£7
Seasonal Greens 🔍	£4.50	Eton Mess Cheesecake Vanilla cheesecake topped with mixed berries, cream and merir	£7 ngue

Sticky Toffee Pudding 🕔

Toffee sauce, popcorn ice cream

🖤 Vegetarian 🐨 Vegan

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

20% OFF FOOD AFTER 4PM

20% off any food item after 4pm. Excludes drinks. Not in conjuction with any other offer

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



EST 1992 **JISTERS**

RESTAURANT

ТО DRINK WINE LIST

All wines by the gl	ass are a	vailable as 125ml on request	
WHITE		ROSÈ	
Casa De Rossa Pinot Grigio 12% ABV £5 / £6.6 Apple, pear and floral notes are all on show with layers of ripe peach and tropical notes		Casa De Rossa Pinot Blush 12% ABV Bright and fresh, the core flavours of apple and pear, lifted by red fruits, raspberry and crisp apple	175ml 250ml Bottle £5 / £6.60 / £19
or tipe peden and tropical notes		RED	
Caleo Pecorino Terre Di Chieti 13% ABV An Italian classic, well liked due to its all round easy drinking st citrussy with a little extra texture that makes it great on its own or with food	,	Ladera Merlot 13% ABV Plum, damson and dark cherry fruit nestles nicely amo coffee and chocolate. Soft, juicy and moreish Perfect with our Cheeseburger	175ml 250ml Bottle £5 / £6.60 / £19 ongst notes of
Les Mougeottes Chardonnay IGP Pays d'Oc ^{13,5%} ABV Lemon and vanilla on the nose with a round, fruity body and a soft of vanilla oak character Perfect with our Chicken Schnitzel Caesar			light notes
175ml 250			175ml 250ml Bottle
Mack & Collie Sauvignon Blanc 12.5% ABV £6.80 / £9 / £26 Everyone's favourite Sauvignon, passion fruit aromatic aromas with lime zest hanging around in the background Perfect with our Fish & Chips		IGP P d'Oc 13% ABV£6.30 / £8.30 / £2.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		PERFECT SERVES	
Tosti Prosecco II% ABV125mlServed by the glass or by the bottle£8	Bottle / £20	Slingsby Gin & Tonic 6.5% ABV Original, Blackberry, Gooseberry, Rhubarb	£6.75
	£8	Hendricks Gin & Tonic 6.17% ABV	£7.75
Mojito 10% ABV Mint, fresh lime, white sugar, white rum, club soda, ice		Absolut Vodka & Mixer 5.96% ABV	£6.75
Bannisters Bellini 13% ABV	(c	Kraken Spiced Rum & Mixer 5.96% ABV	£6.75
Sannisters Bellini 13% ABV £9 Your choice of elderflower, blackberry & raspberry or limoncello		Espresso Martini 14.9% ABV	£8
BEER, I	LAGI	ER & CIDER	
Guinness 500ml - 4% ABV	£5	Black Sheep Ale 500ml - 4.4% ABV	£6.50
Peroni 330ml - 5.1% ABV	£4.50	Timothy Taylor Landlord 500ml - 4.1% ABV	£6.50
Peroni 0.0% 330ml - 0.0% ABV	£4.50	Cornish Orchards Gold 500ml - 5% ABV	£6.50
Peroni Gluten Free 330ml - 5.1% ABV	£4.50	Madri 330ml - 4.6% ABV	£3.50
SOFT DRINKS		HOT DRINKS	

Still or Sparkling Bottled Water ${\tt 330ml} \neq {\tt 750ml}$

Small Large £2 / £3.50

Speciality Teas

	0	Earl Grey, Super Fruit, Peppermint, Green Tea	
Cawstons Sparkling 330ml Cloudy Lemonade, Elderflower, Apple & Rhubarb, Ginger Beer Fevertree 200ml Tonic Water, Light Tonic, Mediterranean Tonic, Elderflower Tonic & Ginger Ale	£2.75	Breakfast Tea	£2.50
	£2.75	Cappuccino	£3
	, 0	Latte	£3
Appletiser 275ml	£3.50	Mocha	£3
Orangina 250ml	£3.50	Hot Chocolate	£3
	23.50	Flat White	£2.50
Coca Cola / Diet Coke 330ml	£3	Espresso	£2.10
Fresh Orange / Apple Juice 330ml	£3.50		
	EST	1992	CREAM
R	ANINI	STFRS	TEA
D		IN I LIND	SCONE. JAM. CREAM AND A HOT DRINK OF YOUR CHOICE
	RESTA	URANT	£7