






# THE MENU



## STARTERS

<b>Homemade Soup of The Day</b> 	£6.50	<b>Classic Prawn Cocktail</b>	£7.50
A choice of seasonal soup created by our chef's topped with croutons, served with a warm Irish soda bread		Marie rose sauce, baby gem lettuce, pickled cucumber, crispy bacon and brown bread and butter	
<b>Sticky Chicken Goujons</b>	£7	<b>Smoked Mackerel Pâtè</b>	£6.50
Tossed in a sticky honey mustard and sriracha dressing		Paired with sourdough toast and balsamic beetroot	
<b>Wild Mushroom &amp; Onion Tartlet</b> 	£6	<b>Deep Fried Brie</b> 	£7
Served on a bed of mixed salad		Served with chilli jam	

## LIGHT BITES

<b>Quiche of the day</b> 	£10	<b>Feta &amp; Tomato Salad</b> 	£9.50
Today's quiche hot or cold, served with a house salad		Whipped Feta, roasted tomatoes, balsamic beetroot, red peppers, with warm Irish soda bread	
<b>Posh Cheese on Toast</b> 	£9.50	<b>Smoked Lancashire Haddock Rarebit</b>	£9.50
Mixture of Stilton, Goats Cheese and Creamy Lancashire, on toasted bloomer bread, served with our house chutney		Rustic sourdough loaded with Lancashire rarebit, topped with flaked smoked haddock	





## MAINS

<b>Fish &amp; Chips</b>	Small £13.50 Large £15	<b>Chicken Schnitzel Caesar</b>	£14
100% Sustainable wild caught, hand-battered Haddock, mushy peas and tartare sauce with triple cooked chips		Golden crispy chicken breast schnitzel, topped with Caesar dressed baby gem, crunchy bacon, parmesan shavings and croutons	
<b>Steak Sandwich</b>	£16	<b>Chicken Supreme</b>	£15
Sirloin Steak piled into a freshly baked ciabatta, with rocket, caramelised onions and peppercorn mayonnaise with fries		Mixed mushroom sauce, creamy mashed potato and seasonal greens	
<b>Pie of the Day</b>  option	£15	<b>Scampi &amp; Chips</b>	£14
Butter pastry encased pie of the day. Ask us for today's flavours served with mash or triple cooked chips and gravy or cheese sauce and seasonal greens		Breaded wholetail scampi, served with triple cooked chips and garden peas	
<b>Fisherman's Lunch</b>	£16	<b>Pan Fried Seabass Fillet</b>	£16
A medley of mini prawn cocktail, scampi, hand battered haddock goujons and a mackerel pate		Tartare beurre blanc, creamy mashed potato and seasonal greens	
		<b>Butternut Squash &amp; Red Onion Curry</b> 	£15
		A fruity curry served with basmati rice, garlic naan bread and onion bhaji's	

## SIDES

<b>Bread &amp; Butter</b> 	£1
<b>Triple Cooked Chips or Fries</b> 	£3
<b>Parmesan &amp; Truffle Chips or Fries</b>	£4.50
<b>Seasonal Side Salad</b> 	£3.50
<b>Seasonal Greens</b> 	£4.50

## DESSERTS

<b>Sticky Toffee Pudding</b> 	£7
Toffee sauce, popcorn ice cream	
<b>Lemon Tart</b> 	£7
Raspberry sorbet	
<b>Peanut Butter Brownie</b> 	£7
Honeycomb ice cream	
<b>Eton Mess Cheesecake</b> 	£7
Vanilla cheesecake topped with mixed berries, cream and meringue	

 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 Monday-Saturday. Excludes drinks.  
Not in conjunction with any other offer

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



EST 1992

# BANNISTERS

RESTAURANT

# TO DRINK

## WINE LIST

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

### WHITE

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

<b>Caleo Pecorino Terre Di Chieti</b> 13% ABV	175ml £5.80	250ml £7.60	Bottle £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			

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

<b>Mack &amp; Collie Sauvignon Blanc</b> 12.5% ABV	175ml £6.80	250ml £9	Bottle £26
Everyone’s favourite Sauvignon, passion fruit aromatic aromas with lime zest hanging around in the background			
<b>Perfect with our Fish &amp; Chips</b>			

### FIZZ

<b>Tosti Prosecco</b> 11% ABV	125ml £8	Bottle £20
Served by the glass or by the bottle		
<b>Mojito</b> 10% ABV	£8	
Mint, fresh lime, white sugar, white rum, club soda, ice		
<b>Bannisters Bellini</b> 13% ABV	£9	
Your choice of elderflower, blackberry & raspberry or limoncello		

### ROSE

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

### RED

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

<b>Conde De Basalu Rioja Crianza</b> 13.5% ABV	175ml £5.80	250ml £7.60	Bottle £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			

<b>Les Mougeottes Pinot Noir</b>	175ml	250ml	Bottle
<b>IGP P d'Oc</b> 13% ABV	<b>£6.30</b>	<b>£8.30</b>	<b>£24</b>
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			

### PERFECT SERVES

<b>Slingsby Gin &amp; Tonic</b> 6.5% ABV	£6.75
Original, Blackberry, Gooseberry, Rhubarb	
<b>Hendricks Gin &amp; Tonic</b> 6.17% ABV	£7.75
<b>Absolut Vodka &amp; Mixer</b> 5.96% ABV	£6.75
<b>Kraken Spiced Rum &amp; Mixer</b> 5.96% ABV	£6.75
<b>Espresso Martini</b> 14.9% ABV	£8

### BEER, LAGER & CIDER

<b>Guinness</b> 500ml – 4% ABV	£5	<b>Black Sheep Ale</b> 500ml – 4.4% ABV	£6.50
<b>Peroni</b> 330ml – 5.1% ABV	£4.50	<b>Timothy Taylor Landlord</b> 500ml – 4.1% ABV	£6.50
<b>Peroni 0.0%</b> 330ml – 0.0% ABV	£4.50	<b>Cornish Orchards Gold</b> 500ml – 5% ABV	£6.50
<b>Peroni Gluten Free</b> 330ml – 5.1% ABV	£4.50	<b>Madri</b> 330ml – 4.6% ABV	£3.50

### SOFT DRINKS

	Small	Large
Still or Sparkling Bottled Water	330ml / 750ml	£2 / £3.50
Cawstons Sparkling	330ml	£2.75
Cloudy Lemonade, Elderflower, Apple & Rhubarb, Ginger Beer		
Fevertree	200ml	£2.75
Tonic Water, Light Tonic, Mediterranean Tonic, Elderflower Tonic & Ginger Ale		
Appletiser	275ml	£3.50
Orangina	250ml	£3.50
Coca Cola / Diet Coke	330ml	£3
Fresh Orange / Apple Juice	330ml	£3.50

### HOT DRINKS

<b>Speciality Teas</b>	£2.75
Earl Grey, Super Fruit, Peppermint, Green Tea	
<b>Breakfast Tea</b>	£2.50
<b>Cappuccino</b>	£3
<b>Latte</b>	£3
<b>Mocha</b>	£3
<b>Hot Chocolate</b>	£3
<b>Flat White</b>	£2.50
<b>Espresso</b>	£2.10

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## CREAM TEA

SCONE, JAM, CREAM AND  
A HOT DRINK OF YOUR CHOICE  
£7