THE MENU

STARTERS

Seasonal Soup (V) A choice of seasonal vegetable soup created by our chefs	£7.50	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 smoked haddock	£9.50	Smoked Salmon & Cream Cheese Roll Cream cheese, zesty capers, shallots rolled in smoked salmon with a splash of lemon oil, served with crunchy melba toast	£9.50
Sticky Asian Chicken Goujons Chicken goujons, tossed in a soy and honey dressing, topped spring onion and coriander	£8.50 with chilli,	Chicken Liver Pâté Smooth chicken liver pâté paired with crunchy melba toast and a plum chutney	£8
	CLAS	SSICS	
Fish & Fries Small £12.50 Large	£14.50	Quiche of the day 🕔	£14
100% Sustainable wild caught, hand-battered Haddock goujons mushy peas and tartare sauce with fries		Today's quiche hot or cold, served with a house salad	,
Beef & Red Wine Pie £16 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		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
Sweet Potato & Chickpea Curry A rich curry with sweet potato and chickpeas, served with basmati rice, homemade flatbread and onion bhaj	£14	Chicken Schnitzel Caesar Golden crispy chicken breast schnitzel, topped with Caesar dressed baby gem, crunchy bacon and parmesan shavings	£14
Grilled Chicken Tikka Salad A vibrant chicken tikka salad, accompanied by crunchy poppadoms, homemade garlic flatbread, sweet mango chutney and refreshing mint yoghurt	£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
	ON B	READ	
Bannisters Cheese Burger Smash beef burger with cheese, in a brioche bun drizzled with our secret burger sauce with fries and onion rings	£15	Steak Sandwich Sirloin Steak piled into a freshly baked clabatta, with rocket, caramelised onions and peppercorn mayonnaise with fries	£16
Chicken & Brie Breaded chicken topped with melted brie and straw potatoes, served in a brioche bun with chilli jam	£14	Proper Fish Finger Butty Battered haddock goujons served on a brioche bun with lettu- and tartare sauce with fries	£13
SIDES —		DESSERTS	
Bread & Butter 🕥	£1	Lemon Posset 🕦	£6.50
Fries 👽	£3	Sticky Toffee Pudding 🕥	£6.50
Parmesan & Truffle Fries	£4.50	Bread & Butter Pudding 🛡	£6.50
Seasonal Side Salad 👽	£3.50	Chocolate Profiteroles 🕔	£6.50
Tenderstem Broccoli & Green Beans 🛡	£4.50	Eton Mess 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 $\ensuremath{\mathtt{a}}$ nutritional information





DRINK

- WINE LIST

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

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WHITE		ROSE	
Casa De Rossa Pinot Grigio 12% ABV $\pounds_5 / \pounds_6.6o / \pounds_{19}$ Apple, pear and floral notes are all on show with layers of ripe peach and tropical notes		Casa De Rossa Pinot Blush $_{123}$ $_{ABV}$ $$\pm 5\ /\ \pm 6.60\ /\ \pm 19\]$ Bright and fresh, the core flavours of apple and pear, lifted by red fruits, raspberry and crisp apple	
		RED	
Caleo Pecorino Terre Di Chieti 13% ABV An Italian classic, well liked due to its all round easy citrussy with a little extra texture that makes it gre on its own or with food		Ladera Merlot 13% ABV Plum, damson and dark cherry fruit nestles nicely coffee and chocolate. Soft, juicy and moreish Perfect with our Cheeseburger	175ml 250ml Bottle £5 / £6.60 / £19 amongst notes of
S Mougeottes Chardonnay $\begin{array}{cccccccccccccccccccccccccccccccccccc$		Conde De Basalu Rioja Crianza $^{175 ml}$ $^{250 ml}$ Bottle $^{175 ml}$ $^{250 ml}$	
Mack & Collin Sauvignon Rland 105% ARV	175ml 250ml Bottle	Les Mougeottes Pinot Noir	175ml 250ml Bottle
Mack & Collie Sauvignon Blanc $_{12.5\%}$ ABV $_{12.6\%}$ Ee.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 / £24 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 SERVE	S
Tosti Prosecco HA ABV Served by the glass or by the bottle	125ml Bottle £8 / £20	Slingsby Gin & Tonic 6.5% ABV Original, Blackberry, Gooseberry, Rhubarb	£6.75
Aperitivo Spritz 10% ABV	£8	Hendricks Gin & Tonic 6.17% ABV	£7.75
Prosecco, Aperitivo, and a spritz of sparkling minera		Absolut Vodka & Mixer 5.96% ABV	£6.75
Bannisters Bellini 13% ABV	£9	Kraken Spiced Rum & Mixer 5.96% ABV	£6.75
Your choice of elderflower, blackberry & raspberry of		Espresso Martini 14.9% ABV	£8
В	EER, 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 330mi - 4.6% ABV	£3.50
SOFT DRINKS		HOT DRINKS	
Still or Sparkling Bottled Water 330ml / 750ml	E2 / £3.50	Speciality Teas	£2.75
Cawstons Sparkling 330ml Cloudy Lemonade, Elderflower, Apple & Rhubarb, Ginger Beer	£2.75	Earl Grey, Super Fruit, Peppermint, Green Tea Breakfast Tea	£2.50
Fevertree 200ml Tonic Water, Light Tonic, Mediterranean Tonic, Elderflower Tonic & Ginger Al	£2.75	Cappuccino	£3
Appletiser 275ml	£3.50	Latte	£3
		Mocha	£3
Orangina 250ml	£3.50	Hot Chocolate	£3
Coca Cola / Diet Coke 330ml	£3	Flat White	£2.50
Fresh Orange / Apple Juice 330ml	£3.50	Espresso	£2.10

BANNISTERS

RESTAURANT