sunday MENU

BRUNCH

English Breakfast available all day Pork sausage, back bacon, eggs of your choice, fried mushroom, roasted cherry tomatoes, potato rosti and baked beans, served with toast	£12	Continental Basket V AVAILABLE UNTIL 12PM Toast and butter, a selection of mini pastries, yoghurt and granola, tiptree jam	£9.50
The Garden Breakfast v available all day Halloumi, poached eggs, roasted cherry tomatoes, field mushrooms, potato rosti, baked beans, served with toast	£11	Avocado on Toast v available until 12PM Smashed avocado on thick sourdough toast, topped with poacl	£9 hed eggs
Mushrooms on Toast v available until 12PM Mixed mushrooms and spinach on thick sourdough toast, topped with a fried egg	£8	Breakfast Roll available until 12PM Bacon or sausage, served with a fried egg on a brioche roll	£6
	STAR	TERS	
Seasonal Soup \bigcirc A choice of seasonal vegetable soup created by our chefs	£7.50	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
Posh Cheese on Toast 👽 Mixture of Stilton, goats cheese and creamy Lancashire, on toasted bloomer bread, served with our house chutney	£9.50	Chicken Liver Pâté Smooth chicken liver pâté paired with crunchy melba toast and a plum chutney	£8

SUNDAY LUNCH

SLOW ROAST BEEF

BELLY PORK

CHICKEN SUPREME

Family served vegetables Cauilflower cheese, roast potatoes, lashings of gravy and yorkshire pudding

£16

CLASSICS

£14.50

Fish & FriesSmall £12.50Large £14.50100% Sustainable wild caught, hand-battered Haddock goujons,
mushy peas and tartare sauce with fries

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

Chicken Schnitzel Caesar

£14

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

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





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



RESTAURANT

ТО DRINK

WINE LIST

All wines by the glass are a	available as 125ml on request
WHITE	ROSÈ
Casa De Rossa Pinot Grigio 12% ABV $\pounds 5 / \pounds 6.60 / \pounds 19$ Apple, pear and floral notes are all on show with layers of ripe peach and tropical notes	Casa De Rossa Pinot Blush 12% ABV $\pounds 5 / \pounds 6.60 / \pounds 19$ Bright and fresh, the core flavours of apple and pear, lifted by red fruits, raspberry and crisp apple
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	$ \begin{array}{c} $ Ladera \ Merlot $_{13\% \ ABV}$ & $ E_5 / \pounds 6.60 / \pounds 19 $ \\ Plum, \ damson \ and \ dark \ cherry \ fruit \ nestles \ nicely \ amongst \ notes \ of $ coffee \ and \ chocolate. \ Soft, juicy \ and \ moreish $ \\ Perfect \ with \ our \ Cheeseburger $ \\ \end{array} $
Les Mougeottes Chardonnay 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	Conde De Basalu Rioja Crianza 13.5% ABV 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
Mack & Collie Sauvignon Blanc 12.5% ABV Everyone's favourite Sauvignon, passion fruit aromatic aromas with lime zest hanging around in the background Perfect with our Fish & Chips	Les Mougeottes Pinot Noir 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	PERFECT SERVES
Tosti Prosecco II% ABVBottleServed by the glass or by the bottle $\pounds 8 / \pounds 20$	Slingsby Gin & Tonic 6.5% ABV Original, Blackberry, Gooseberry, Rhubarb
	Hendricks Gin & Tonic 6.17% ABV £7.75
Aperitivo Spritz 10% ABV $\pounds 8$ Prosecco, Aperitivo, and a spritz of sparkling mineral water	Absolut Vodka & Mixer 5.96% ABV £6.75

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

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Kraken Spiced Rum & Mixer 5.96% ABV	£6.75
Espresso Martini 14.9% ABV	£8

HOT DRINKS

В

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

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

Small Large £2 / £3.50

Speciality Teas

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£9

	/ _0.0 *	Earl Grey, Super Fruit, Peppermint, Green Tea	0
Cawstons Sparkling 330ml Cloudy Lemonade. Elderflower, Apple & Rhubarb, Ginger Beer	£2.75	Breakfast Tea	£2.50
Fevertree 200ml Tonic Water, Light Tonic, Mediterranean Tonic, Elderflower Tonic & Ginger Ale	£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
	EST	1992	

BANNISTERS

RESTAURANT