



# THE CAVENDISH BRINDLE

## STARTERS

HOMEMADE SOUP OF THE DAY Artisan bread & butter GF V	£5.95
TRIO OF FISH Salmon mousse in a cucumber cannelloni, tempura King prawn & Thai fishcake	£6.95
PULLED PORK CIGAR BBQ pulled pork cigar with mustard mayo, Bury black pudding scotch egg with apple, ale & chilli chutney	£6.95
WILD MUSHROOM BRUSCHETTA Sauteed wild mushrooms in creamy garlic velouté on toasted artisan bread & crispy egg GF V	£6.95
CHICKEN LIVER PARFAIT Chicken liver parfait, red currant jelly, crispy chicken skin crumb & toasted brioche GF	£7.95
KING SCALLOPS & BELLY PORK Pan fried Scallops, crispy belly pork, cauliflower puree, pickled cauliflower, chorizo oil & crumb GF	£12.95
MIXED SHARING BOARD Salt & pepper chicken goujons, duck spring rolls, honey glazed halloumi, garlic bread, dips & salad	£14.95

## PUB CLASSICS

STEAK & ALE PIE Slow braised beef cheek & Guinness pie, hand cut chips, mushy peas & a rich gravy	£13.95
CHEESE & ONION PIE Lancashire cheddar & caramelised red onion pie, hand cut chips & beans V	£12.95
STEAK PUDDING Traditional steak pudding served with mushy peas, hand cut chips & a rich gravy	£11.95
FISH & CHIPS Lightly battered haddock served with hand cut chips, mushy peas, tartar sauce & lemon wedge	£11.95
BLACK STICK BLUE BURGER Steak mince & caramelised red onion patty topped with crispy pancetta & black stick blue cheddar on a toasted brioche bun served with lettuce, tomato, chips & onion rings	£11.95

## A LA CARTE MAINS

GOOSNARGH CHICKEN Creamy wild mushroom & spinach velouté, tender stem broccoli & creamy mash GF	£15.95
BUTTER POACHED SALMON WITH LOBSTER RAVIOLI Salmon Fillet poached in Butter served with lobster ravioli & king prawns in a rich creamy tomato & basil velouté served with seasonal greens & potato fondant	£18.95
DUO OF LAMB Lamb rump served pink with a miniature shepherd's pie accompanied with minted lamb jus, seasonal greens and honey glazed carrot GF	£21.95
GOOSNARGH DUCK Duo of Goosnargh Duck, duck breast served pink & confit Duck Bon bon, honey glazed parsnips & puree, Dauphinoise potatoes & a morello cherry jus	£21.95
ORIENTAL SURF & TURF 10oz Teriyaki rump of beef served pink, king prawns in garlic, chilli butter served with salt & pepper fries and crisp leaf salad GF	£21.95
HERB CRUSTED CAULIFLOWER STEAK Herb crusted cauliflower steak, vine tomatoes, garlic mushrooms, hand cut chips & red wine jus GF V	£15.95

## 16oz SHARING FILLET STEAK £60.00

16oz Centre Cut Fillet Steak cooked to your liking & carved, roast vine tomatoes, creamy dauphinoise potatoes, garlic & chilli tender stem broccoli, pickled mushrooms & crispy shallots served with two sauces of your choice GF

## HOMEMADE PIZZAS & PASTA

BEEF RAGU BOLOGNESE Slow cooked Beef Chuck ragu tossed in tagliatelle pasta finished with chimichurri & parmigiana Reggiano GF	£11.95
BEEF LASAGNE Bolognese layered with fresh pasta cheese sauce & mozzarella served with a crisp dressed salad GF	£11.95
POLLO AL AGLIO Chicken cooked in a creamy garlic, basil & chilli Sauce tossed in conchiglie pasta, finished with micro herbs & parmigiana Reggiano GF	£11.95
GAMBERONI King Prawns & chorizo in a creamy tomato, chilli & basil sauce tossed in tagliatelle pasta finished with sun blushed tomato GF	£13.95
GOATS CHEESE PIZZA Golden goats cheese, spinach & caramelised red onion on a classic sourdough margherita V	£10.95
CALABRESE Chorizo, pepperoni, red onion & chilli's finished with pea shoots & balsamic	£11.95
FARM HOUSE PIZZA Charred chicken, wild mushrooms, spinach & garlic on a classic sourdough margherita	£11.95
VEGETABLE LASAGNE Medley of Mediterranean vegetables cooked in a rich tomato ragu layered with pasta & cheese sauce V	£10.95

## KEY

GF all dishes available gluten free on request. V all dishes vegetarian.

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to senior staff before ordering. Full allergen information is available.



# FROM THE GRILL

All steaks are accompanied with café de paris butter, hand cut chips, onion rings, grilled mushroom & vine tomatoes

8oz FILLET STEAK	£24.95
10oz RUMP OF BEEF	£16.95
10oz GAMMON CHOP	£14.95

# SAUCES £1.95 GF

Peppercorn • Red Wine Jus • Blue Cheese • Garlic & Herb Gravy • Creamy Wholegrain

# SIDES

CHIPS	£3.95
DRESSED SALAD	£4.95
ONION RINGS	£3.95
TENDER STEM BROCCOLI in garlic chilli butter	£4.95
SALT & PEPPER CHIPS	£4.50
FRIES	£3.95
SALT & PEPPER FRIES	£4.40

# NIBBLES

SALT & PEPPER CHICKEN with sweet chilli mayo	£4.95
HONEY GLAZED SAUSAGES with mustard mayo dip	£4.45
FISH GOUJONS with tartare sauce	£4.45
HALLOUMI FRIES with sweet chilli dip	£4.50

# GARLIC BREADS

PLAIN GARLIC BREAD	£4.50
GARLIC BREAD MOZZARELLA	£5.50
GARLIC BREAD WITH TOMATO	£4.95
MEXICAN GARLIC BREAD TOMATO, ONIONS AND CHILLIS	£4.95
HALF & HALF	£5.50

# SANDWICHES ONLY AVAILABLE TILL 6PM

All sandwiches on artisan crusty bread served with fries

PAN FRIED MINUTE STEAK & ONIONS chimichurri, celeriac remoulade	£9.95
CAJUN CHICKEN garlic mayo, crisp leaf	£8.95
POSH FISH FINGER BUTTY tempura haddock, tartar sauce & rocket	£8.95
CRISPY HALLOUMI fried halloumi, chilli jam & rocket V	£7.95
ADD SOUP	£2.50

# SALADS

STEAK & FETA 5oz marinated rump steak served pink, on a crisp dressed salad with feta cheese & mango GF	£13.95
PRAWN & CHORIZO Marinated King prawns & chorizo in a garlic & chilli butter on a bed of fresh leaf salad GF	£13.95
GOATS CHEESE SALAD Golden goats' cheese with walnuts & balsamic glaze on a crisp dressed salad V	£11.95

# DESSERTS £6.45

## STICKY TOFFEE PUDDING V

Served with caramelised banana, toffee popcorn & vanilla ice cream

## WHITE CHOCOLATE & RASPBERRY CHEESECAKE V

Served with chocolate shards & raspberries

## CHOCOLATE FUDGE CAKE V

Served with blackcurrant sorbet & freeze-dried blackberries & meringues

## LEMON TART GF V

Served with mixed berry compote & meringues

# SUNDAY MENU

One course - £14.95 / Two courses - £17.95 / Three courses - £20.95

## HOMEMADE SOUP OF THE DAY

Artisan bread & butter GF V

## HAM HOCK TERRINE

Pressed Ham Hock terrine served with piccalilli, poached egg, pickles & toasted brioche GF

## TEMPURA TENDER STEM BROCCOLI

Tender stem broccoli in a light tempura, satay sauce, mint yogurt & micro herbs GF V

## PRAWN COCKTAIL TARTLET

Atlantic prawns in Marie rose sauce in a short crust pastry case & crisp leaf GF

# MAINS

## ROAST BEEF, TURKEY, HONEY GLAZED HAM (OR A MIXED ROAST)

Served with honey glazed carrots & parsnips, goose fat potatoes, tender stem broccoli, Braised Red cabbage, Yorkshire pudding & a rich gravy & a side of cauliflower cheese between two GF

## SALMON FILLET

Pan fried salmon fillet with a baby prawn & spinach velouté, seasonal greens & dauphinoise potatoes GF

## NUT ROAST

Traditional nut roast served with honey glazed carrots & parsnips, roast potatoes, tender stem broccoli, Braised Red cabbage, Yorkshire pudding & a rich vegetarian gravy GF V

## CHICKEN OR FILLET OF BEEF STROGANOFF

A choice of tender strips of chicken or strips of fillet steak in a traditional stroganoff sauce served with hand cut chips & basmati rice GF

# DESSERTS

## STICKY TOFFEE PUDDING V

Served with caramelised banana, toffee popcorn & vanilla ice cream

## LEMON TART GF V

Served with mixed berry compote & meringues

## CHOCOLATE FUDGE CAKE V

Served with blackcurrant sorbet & freeze-dried blackberries & meringues

## APPLE & BLACKBERRY FLAPJACK CRUMBLE GF V

Served with warm Custard

KEY GF all dishes available gluten free on request. V all dishes vegetarian. Please state any intolerances or allergies to staff when ordering.