



THE CAVENDISH BRINDLE

STARTERS

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

PUB CLASSICS

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

A LA CARTE MAINS

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

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

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 hand cut chips, onion rings, grilled mushroom & tomato

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
SALT & PEPPER CHIPS	£4.50
9550	
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	£7.95
ADD SOUP	£2.50

SALADS

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

DESSERTS £6.45

All served with a choice of ice cream, pouring cream or custard

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
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LEMON TART GF V Served with mixed berry compote & meringues
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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

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