



THE CAVENDISH BRINDLE

STARTERS

HOMEMADE SOUP OF THE DAY £5.95
Artisan bread & butter GF V

TRIO OF FISH £7.95
Salmon mousse in a cucumber cannelloni, tempura king prawn & Thai fishcake

PULLED PORK CIGAR £7.45
BBQ pulled pork cigar with mustard mayo, Bury black pudding scotch egg with apple, ale & chilli chutney

CRISPY HARISSA CHICKEN & SWEET CORN £7.95
Harissa spiced buttermilk chicken, sweetcorn panna cotta, sweetcorn & pineapple salsa, micro coriander, hot sauce jel.

Vegetarian option - Sweet potato falafel bites instead of chicken

WILD MUSHROOM BRUSCHETTA £6.95
Sauteed wild mushrooms in creamy garlic velouté on toasted artisan bread & crispy egg GF V

KING SCALLOPS & BELLY PORK £12.95
Pan fried scallops, crispy belly pork, pea purée, bacon jam & parmesan shards GF

MIXED SHARING BOARD £15.95
Salt & pepper chicken goujons, duck spring rolls, honey glazed sausages, 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 £12.95
Traditional steak pudding served with mushy peas, hand cut chips & a rich gravy

FISH & CHIPS £13.95
Lightly battered haddock served with hand cut chips, mushy peas, tartar sauce & lemon wedge

BLACK STICKS BLUE BURGER £13.95
Steak mince & caramelised red onion patty topped with crispy pancetta, bacon jam & black sticks blue cheddar on a toasted brioche bun served with lettuce, tomato, chips & onion rings

FILLET OF BEEF STROGANOFF £17.95
Tender strips of fillet steak in a traditional stroganoff sauce served with hand cut chips & basmati rice GF

A LA CARTE MAINS

FILLET OF BEEF £27.95
Fillet steak served pink, braised ox cheek bon bon, buttered spinach, black garlic puree, potato dauphinoise & red wine jus

GOOSNARGH CHICKEN £16.95
Pan roast chicken supreme, shallot purée, beer braised Roscoff onion, potato fondant, tender stem broccoli and a split garlic & herb velouté GF

HERB CRUSTED COD LOIN WITH LOBSTER RAVIOLI £19.95
Herb crusted cod loin with lobster ravioli, garlic & basil cream sauce, crusted new potatoes & baby vegetables

DUO OF LAMB £22.95
Lamb rump served pink with a miniature shepherd's pie served with carrot purée, a baby vegetable parcel and a mint jus GF

GOOSNARGH DUCK £21.95
Duo of Goosnargh duck, duck breast served pink & confit duck bon bon, honey glazed parsnips & purée, dauphinoise potatoes and a morello cherry jus

ORIENTAL SURF & TURF £22.95
10oz teriyaki rump of beef served pink, king prawns in garlic, chilli butter served with salt & pepper fries and crisp leaf salad GF

CURRIED CAULIFLOWER STEAK £16.95
Curried cauliflower steak, creamy cauliflower houmous, bombay potatoes, puffed wild rice & mint yogurt GF V

SUMMER SIZZLER

CAJUN CHICKEN, CHORIZO & HALLOUMI KEBAB £20.95
Cajun marinated chicken, spanish chorizo & halloumi kebab, mini garlic flatbread, spicy rice, chipotle sauce, salt & pepper fries and salad

HOMEMADE PIZZAS & PASTA

BEEF RAGU BOLOGNESE £12.45
Slow cooked beef chuck ragu tossed in rigatoni pasta finished with chimichurri & parmigiano 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
Chicken cooked in a creamy garlic, basil & chilli sauce tossed in fusilli pasta, finished with micro herbs & parmigiano Reggiano GF

SEAFOOD PASTA £15.95
Lobster ravioli, king prawn & crab in a creamy tomato basil sauce finished with cherry tomatoes, spinach & lemon juice

VEGETABLE LASAGNE £11.95
Medley of mediterranean vegetables cooked in a rich tomato ragu layered with pasta & cheese sauce V

GOATS CHEESE PIZZA £12.45
Golden goats cheese, spinach & caramelised red onion on a classic sourdough margherita V

CALABRESE £12.45
Chorizo, pepperoni, red onion & chilli's finished with pea shoots & balsamic

FESTA DE CARNE £12.45
Chorizo, pepperoni, chicken and pancetta, topped with barbecue sauce

FARM HOUSE PIZZA £12.45
Charred chicken, shredded ham hock, wild mushrooms, spinach & garlic on a classic sourdough margherita

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 STEAK	£17.95
10oz GAMMON CHOP	£14.95

SAUCES £2.50 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

PUB TAPAS

SALT & PEPPER CHICKEN with sweet chilli mayo	£5.95
HONEY CHIPOLATA GLAZED SAUSAGES with mustard mayo dip	£5.45
CHILLI & MANGO COATED PRAWNS with sweet chilli sauce	£5.95
FISH GOUJONS with tartare sauce	£5.45
CRISPY HALLOUMI FRIES with chipotle mayo	£5.45
BBQ PORK BELLY topped with crispy onion & pickles	£5.95

GARLIC BREADS

PLAIN GARLIC BREAD	£4.95
GARLIC BREAD MOZZARELLA	£5.95
GARLIC BREAD WITH TOMATO	£5.45
MEXICAN GARLIC BREAD TOMATO, ONIONS AND CHILLIS	£5.45
HALF & HALF	£5.95

SANDWICHES

ONLY AVAILABLE TILL 5PM

All sandwiches on artisan crusty bread served with fries

FILLET STEAK & RED ONION chimichurri, celeriac remoulade	£11.95
CAJUN CHICKEN garlic mayo, crisp leaf	£9.95
HAM HOCK & PICCALILLI shredded ham hock, piccalilli & mixed leaf	£9.95
POSH FISH FINGER BUTTY tempura haddock, tartar sauce & rocket	£9.95
CRISPY HALLOUMI fried halloumi, chilli jam & rocket V	£8.95
ADD SOUP	£2.95

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

SUNDAY MENU

(Only available on Sundays)

One course - £15.95 / Two courses - £18.95
Three courses - £21.95

STARTERS

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

Upgrade to a fillet steak (£10 supp)

SALMON FILLET (£1 SUPP)

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 bean ice cream

LEMON TART GF V

Served with fresh fruit & fruits of the forest sorbet

STRAWBERRY CRÈME BRÛLÉE V

Fresh strawberry compote, black sesame meringue & micro basil

APPLE & BLACKBERRY FLAPJACK CRUMBLE GF V

Served with warm Custard

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