

PLEASE ORDER MEALS AT THE BAR

:: The Fisherman's Retreat

PUB RESTAURANT & WHISKY SHOP

STARTERS

MUSHROOMS IN STILTON

Button mushrooms in a creamy Stilton sauce served with white bread
5.50

BLACK PUDDING & SCALLOPS

*Slices of pan-fried black pudding & two king scallops
served with a smoked bacon & mature Lancashire cheese sauce*
7.50

PÂTÉ

*Our own ox liver, smoked bacon & fortified wine pâté served with
toasted bread & a spiced tomato & apple chutney*
6.50

PRAWNS IN SALMON

*Royal Greenland prawns bound in Marie-Rose sauce, wrapped
in oak smoked Scottish salmon & served with wholemeal bread*
7.50

SOMERSET BRIE

Warm Somerset brie, cranberry & apple sauce served with toasted bread
5.50

GARLIC BREAD

Ciabatta bread coated with garlic butter & freshly baked with your choice of topping
-Plain - 4.00
-Mozzarella cheese - 4.50
-Mozzarella cheese & tomato - 5.00

**ALL MEALS AT THE FISHERMAN'S RETREAT ARE FRESHLY PREPARED
TO ORDER, THEREFORE DURING BUSY PERIODS THERE WILL BE A
WAIT FOR YOUR MEAL**

All our meals are homemade from -

- **home-reared meats bred on our own farm or local farms known to us**
- **fresh dairy products from local farms**
- **fresh fruit & vegetables from growers in Lancashire when in season**
- **fresh fish selected direct from market**

MAINS

STEAK PUDDING

Steak pieces & shallots cooked in rich Guinness gravy, encased in beef suet pastry & traditionally steamed, served with chips & mushy peas
10.00

STEAK, RED WINE & MUSHROOM PIE

Steak pieces & wild mushrooms cooked in rich red wine gravy, encased in shortcrust pastry ovenbaked to order (minimum 20 minutes) served with chips & vegetables
10.00

ROAST BEEF DINNER

Topside of beef (pre-aged for 6 weeks), slow roasted, served with roasted potatoes, vegetables, Yorkshire puddings & gravy
12.50 (small portion 6.50)

THE BURGER

Two quarter pound beef burgers, topped with smoked bacon, fried onions, blacksticks blue cheese, fresh rocket & a spiced tomato & apple chutney on a white muffin served with chips
11.50

CHICKEN

Chicken breast, pan fried & covered with a sauce of your choice served with new potatoes & vegetables
- Creamy hot pepper sauce
- Lancashire cheese & smoked bacon sauce
13.50

LAMB SHOULDER

Half shoulder of lamb, slow roasted with cider, honey & ginger served with dauphinois potatoes & vegetables
16.50

MINCE & ONION PIE

Minced beef & onion shortcrust plate pie served with chips & mushy peas
8.50

LASAGNE

Our own minced beef in a rich tomato herb sauce layered between lasagne, white sauce & mozzarella cheese served with chips & salad
10.00

BEEF CURRY

Steak pieces slowly cooked with onions, sultanas, herbs & spices, served on a bed of steamed white rice with mango chutney
11.50

VEGETARIAN

CHEESE & ONION PIE

*Mature Lancashire cheese & onions encased in shortcrust pastry
ovenbaked to order (minimum 20 minutes) served with chips & vegetables*
9.00

SPINACH & WILD MUSHROOM LASAGNE

*Fresh spinach & wild mushrooms layered between lasagne, white sauce & mozzarella cheese
served with chips & salad*
10.00

FRESH FISH

BEER BATTERED HADDOCK

*Haddock fillet coated in our own beer batter, deep fried & served with chips, mushy peas &
tartare sauce*
12.50 (small portion 6.50)

FISH PIE

*Pieces of smoked haddock, white fish & Greenland prawns in a creamy white wine & dill sauce,
topped with mashed potato & served with vegetables*
13.00

RAINBOW TROUT FILLET

*Fillet of rainbow trout from our own lake, pan-fried with bacon & flaked almonds,
drizzled with truffle oil & served with dauphinois potatoes & vegetables*
15.50

OVENBAKED HADDOCK

*Fillet of haddock topped with a gruyere cheese, crabmeat & parsley crust,
served with a warm potato, fennel & watercress salad*
14.50

CAJUN SALMON

*Supreme of Scottish salmon, lightly coated in Cajun spices & pan-fried,
served with a citrus sour cream, new potatoes & vegetables*
12.50

FRESH FISH

*The best choice of fresh fish straight from market
served with dauphinois potatoes & vegetables*
Market price

STEAKS

All steaks at the Fisherman's Retreat are dry aged
for a **minimum** of six weeks

RUMP

*The rump is a large piece of very lean meat,
it has good flavour but is less tender than sirloin*

5oz RUMP STEAK – 7.00

10oz RUMP STEAK – 14.00

16oz RUMP STEAK – 20.00

PREMIUM STEAKS

10oz SIRLOIN STEAK – less tender than fillet but with more flavour
17.00

7oz FILLET STEAK – the leanest & most tender cut of meat there is
23.00

12oz RIB-EYE STEAK – more fat content than sirloin but very tasty
24.00

T-BONE STEAK – the best of both with the flavour of the sirloin
& the tenderness of the fillet
35.00

GAMMON

*Quality English gammon steak topped with
a free range egg & fresh pineapple*

5oz GAMMON STEAK – 6.50

10oz GAMMON STEAK – 12.00

16oz GAMMON STEAK – 18.00

EXTRAS WITH YOUR STEAK

Creamy hot pepper sauce - 3.50

Side salad – 2.50

Lancashire cheese & smoked bacon sauce – 3.50

Fresh vegetables - 2.50

Button mushrooms pan-fried in garlic butter - 2.50

Onion rings – 3.00

Greenland prawns pan-fried in garlic butter – 5.00

**ALL STEAKS ARE COOKED ON THE GRIDDLE
& SERVED WITH CHIPS & GRILLED TOMATOES**

SALADS

CHICKEN & BACON CAESAR SALAD

Strips of char grilled chicken & crispy smoked bacon served on a bed of cos lettuce with caesar dressing, croutons, eggs, & parmesan (with or without anchovies)
12.00

SALMON SALAD

Supreme of Scottish salmon poached in white wine served with mixed salad
11.50

SANDWICHES

Available until 5pm

Bacon, Somerset brie & cranberry sauce on ciabatta served with chips & salad
7.50

Hot Cajun chicken, bacon, avocado, fresh watercress & mayonnaise on a white muffin served with chips and salad
8.50

Quarter pound beef burger with fried onions, gherkins & mozzarella cheese on a white muffin served with chips and salad
7.50

Royal Greenland prawns bound with Marie-Rose sauce, available on brown or white sliced bread, served with chips and salad
7.50

Slow roasted topside of beef & red onion, available on brown or white sliced bread, served with chips and salad
7.50

CHILDREN'S MEALS

SUITABLE FOR CHILDREN UP TO 10 YEARS OF AGE

Fish pie with vegetables
£5.50

Sausage, egg & chips
£5.00

Chicken goujons with chips & salad
£5.50

Battered haddock & chips
£5.00

Lasagne & garlic bread
£5.00

DESSERTS

WHINBERRY CRUMBLE

*Whinberries topped with a rich butter
crumble & ovenbaked to order (minimum 10 minutes)
5.00 (large portion 7.50)*

TRIPLE CHOCOLATE SPONGE PUDDING

*Chocolate sponge speckled with white, dark & milk chocolate
covered with rich, hot, Belgian chocolate sauce
5.50*

STICKY TOFFEE PUDDING

*Sticky date & pecan pudding served with toffee sauce
5.50*

BAKEWELL TART

*A sweet pastry base with a generous layer of raspberry jam
covered with almond sponge & topped with toasted flaked almonds
5.50*

ALL THE ABOVE ARE SERVED WITH A CHOICE OF CREAM,
CUSTARD OR ICE CREAM

VANILLA BEAN CRÈME BRÛLÉE

*Creamy vanilla custard topped with a glazed sugar crust
served with shortbread fingers
6.00*

VANILLA ICE CREAM

*Mrs. Dowson's vanilla bean ice cream made with fresh local milk,
available with **Belgian chocolate sauce** or **raspberry coulis**
4.00 (small portion 2.50)*

SIX ENGLISH CHEESES

*A selection of English cheeses served with biscuits, celery,
moist fruit cake & plum chutney
8.00*

HOT BEVERAGES

REAL COFFEE

Espresso was developed in Milan, Italy in the early 20th century. **Espresso** is a concentrated coffee beverage brewed by forcing very hot, but not boiling, water under high pressure through coffee beans, which have been ground to a consistency that is between extremely fine and a powder.

Properly brewed espresso has three major parts: the heart, body, and the most distinguishing factor, the presence of **crema**, a reddish-brown foam that floats on the surface of the espresso.

ESPRESSO

One shot of espresso

£2.00

DOUBLE ESPRESSO

Two shots of espresso

£4.00

BLACK OR WHITE COFFEE

One shot of espresso, one shot of fresh boiled water & separate hot milk

£2.50

CAPPUCCINO

One third espresso, one third steamed milk and one third hot foamed milk

£2.50

CAFÉ LATTE

One shot of espresso, topped with steamed milk and a layer of hot foamed milk

£3.00

FLOATER COFFEE

One shot of espresso & fresh boiled water topped with a layer of fresh cream (one sugar is added to float the cream)

£3.00

LIQUEUR COFFEE

Your choice of liqueur or whisky, mixed with one shot of espresso and topped with a layer of fresh cream (one sugar is added to float the cream)

£5.00

COFFEE HOT CHOCOLATE (MOCHA)

One shot of espresso, topped with real Belgian milk hot chocolate

£3.50

BELGIAN MILK HOT CHOCOLATE

Hot steamed milk and real Belgian milk chocolate - delicious

£3.50

BAILEYS HOT CHOCOLATE

One shot of Baileys liqueur topped with real Belgian milk hot chocolate - ultimate luxury in a glass

£4.50

POT OF 'ENGLISH BREAKFAST' TEA

£2.00

WE ALSO HAVE A VARIETY OF OTHER TEAS- PLEASE ASK

PLEASE ASK TO SEE OUR WHISKY MENU WHICH OFFERS A HUGE SELECTION OF DIFFERENT SINGLE MALTS