

STARTERS

SOUP

Soup of the day with freshly baked bread
6.50

BLACK PUDDING & SCALLOPS

*Pan-fried Bury black pudding, sautéed king scallops & chorizo,
Lancashire cheese & smoked bacon sauce*
12.50

MUSHROOMS

Button mushrooms in a Blue Stilton cheese sauce, spinach & a poached hen's egg on toasted bloomer
8.50

MOROCCAN BEEF KOFTAS

*Moroccan spiced minced beef, cucumber & mint yogurt, flatbread, red onion, sundried tomatoes
& wild rocket*
8.50

BRIE

*Wedges of Butlers Button Mill Brie coated in breadcrumbs, deep fried & served with caramelised red onion chutney,
cranberry jam, pear & candied walnuts*
9.50

HOME CURED CORNED BEEF

Corned beef fritter, fig & red onion chutney, poached hen's egg, mixed leaves & house brown sauce
8.95

GARLIC BREAD *(To share)*

Oven baked focaccia brushed with garlic butter, served with aged balsamic & duo of pesto
Plain – 9.50
(Vegan option available)
Mozzarella & goats' cheese – 11.50
Vegan cheese – 9.50

SHARING PLATTER

*A selection of artisan bread with oven baked Butlers Button Mill Brie, olives, sundried tomatoes, chorizo,
Parma ham, extra virgin olive oil, aged balsamic, duo of pesto & butter*
24.50

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES OR INTOLERANCES

ALL OUR FOOD IS FRESHLY PREPARED TO ORDER, THEREFORE DURING BUSY PERIODS THERE WILL BE A WAIT FOR YOUR MEAL

MAINS

BEEF WELLINGTON

Beef fillet, mushroom & shallot duxelles wrapped in prosciutto ham & encased in puff pastry with mixed vegetables, potato rosti & red wine jus
23.50

LAMB FIVE WAYS

Shepherd's pie; slow roasted breast of lamb with whisky infused apricots, couscous & olive stuffing; pan-fried cutlet; Moroccan spiced shoulder; haggis & ewes cheese bonbon, roasted carrots, broccoli, beetroot puree & rosemary jus
23.95

MEDITERRANEAN VEGETABLE WELLINGTON

Roasted aubergine, courgette, peppers & red onion in a cherry tomato & basil sauce wrapped in savoy cabbage & encased in puff pastry, sautéed new potatoes, fennel and sun blushed tomatoes with wild rocket & basil truffle oil
16.50 (Vegan option available)

THAI SEA BASS

Pan-fried fillet of sea bass, vegetable & rice noodle stir-fry, spicy fish cakes, chilli & lime mayonnaise
22.50

BATTERED HADDOCK

Fillet of haddock deep fried in beer batter served with chips, mushy peas & tartare sauce
15.50

STEAK & ALE PIE

Steak pieces, onions & real ale gravy, encased in shortcrust pastry, with chips, mixed vegetables & stock gravy (oven-baked to order)
16.50

CHEESE & ONION PIE

Butlers mature Lancashire cheese, creamed potato & sautéed onions encased in shortcrust pastry, with chips & mixed vegetables (oven-baked to order)
15.00

CHICKEN

Pan roasted chicken supreme, haggis potato rosti, buttered cabbage, roasted carrots, Lancashire cheese & bacon sauce
19.50

BRAISED STEAK

Slow braised beef in a rich red wine & onion gravy, creamed potatoes, buttered vegetables & roasted carrots
16.90

THE BURGER

Two quarter pound steak burgers with back bacon, fried onions, Mozzarella cheese, salad, spiced tomato & apple chutney on a toasted bun, onion rings & chips
16.00

ROAST TOPSIDE (Sundays only)

Slow roasted dry aged topside of beef, (hand carved to order) served with mixed vegetables, goose fat roasted potatoes, Yorkshire pudding & pan juice gravy
15.00
Large 22.00

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STEAKS

We dry age all our choice cuts on site for a minimum of six weeks

8oz RUMP – good flavour but less tender than sirloin- 16.90

16oz RUMP – good flavour but less tender than sirloin- 30.00

8oz SIRLOIN – less tender than fillet but with more flavour – 25.00

8oz FILLET – the leanest & most tender cut of meat there is - 33.00

10oz RIB-EYE – more fat content than sirloin but very tasty - 27.50

T-BONE – the flavour of sirloin & the tenderness of fillet, average weight 30oz - 50.00
(Limited availability)

10oz Gammon – Quality English gammon steak topped with a free-range egg & pineapple – 17.50

MIXED GRILL – rump steak, lamb cutlets, gammon, chicken, black pudding, haggis, sausages, fried eggs, chips, onion rings, mushroom & roasted vine tomato
50.00

Upgrade any steak with seabass & king prawns – 14.50

All steaks are cooked on the griddle and are served with chips, roasted vine tomato & field mushroom

SIDES

Lancashire cheese & smoked
bacon sauce
4.75

Seasonal vegetables
4.75

Peppercorn sauce
4.20

Mushroom & Stilton sauce
4.60

Diane sauce
4.50

Side salad
5.00

Sautéed button mushrooms
4.75

Onion rings
5.00

Basket of chips
4.00

CHILDRENS MEALS

Garlic ciabatta with Mozzarella cheese, chips & beans
6.00

Battered haddock, chips & mushy peas
8.50

Sausage, chips & baked beans
7.00

Beef burger, chips & baked beans
7.00

5oz Gammon, chips, garden peas & a fried egg
8.50

4oz rump steak, chips, salad & onion ring
9.50

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LUNCH & WEEKNIGHTS

BURGERS & SANDWICHES

Quarter pound cheeseburger, fried onions, gherkins, caramelised red onion relish on a white or wholemeal muffin
10.50

Grilled back bacon, warm brie & cranberry sauce on ciabatta
10.50

*Fisherman's club – chicken breast, smoked streaky bacon, tomato, egg, cos lettuce
& coarse grain mustard mayonnaise on toasted wholegrain or white bread
(Vegetarian option available)*
12.00

Barbeque pulled beef with fried onions, Mozzarella cheese & wild rocket on toasted ciabatta
10.50

Slow roasted topside of beef, fried onions & gravy on a white or wholemeal muffin
10.00

All the above are served with chips & salad

HOT MEALS & SALADS

Minced beef & onion shortcrust plate pie with chips, mushy peas & gravy
9.50

Hot & spicy beef chili con carne served with chips, rice or ½ & ½
8.50

Hot & spicy vegetable chili served with chips, rice or ½ & ½
8.50

Wok-fried Thai style beef & vegetables with rice noodles
9.50
(Vegan option available)

Chicken Caesar salad, smoked steaky bacon, croutons, boiled egg, anchovies & parmesan shavings
12.90

Torched goat's cheese on a Mediterranean style salad
12.50

Beer battered fish tacos, spicy house slaw & Siracha mayo
12.90

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DESSERTS

Vanilla bean & local honey crème brulee with a Belgian milk chocolate shortbread

8.50

Sticky date pudding with toffee sauce & vanilla bean ice cream

8.50

(Vegan option available)

Warm triple chocolate sponge pudding with Belgian chocolate sauce & vanilla bean ice cream

8.00

Jam roly poly with vanilla bean custard

6.80

Bailey's white chocolate cheesecake, chocolate shard & chocolate ice cream

9.90

Bakewell tart with cream, custard or vanilla bean ice cream

8.00

Belgian waffle stack, vanilla bean ice cream, whipped cream & Belgian chocolate sauce

8.90

Selection of English cheeses served with biscuits, celery, grapes & chutney

14.00

Monster ice cream sundae - to share...or not

12.95

ICE CREAM

*Vanilla bean, cherry, or chocolate,
available with Belgian chocolate sauce, toffee sauce or raspberry coulis*

6.50 (small portion 3.95)

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BREAKFAST MENU

Served Saturday & Sunday 10am until 12pm

FULL ENGLISH BREAKFAST

Back bacon, pork sausage, haggis, Bury black pudding, fried egg, baked beans, sautéed potatoes, tomato, field mushroom & toast

10.90

Large – 15.90

EGGS BENEDICT

Smoked streaky bacon & poached hen eggs on a toasted English muffin topped with hollandaise sauce

9.50

Eggs Florentine (sautéed spinach) – 8.00

OMELETTE

Bacon, cheese & mushrooms

8.90

Cheese, tomato & mushroom

8.90

PANCAKES

American style blueberry pancakes with Maple syrup & fresh whipped cream

8.90

American style pancakes with smoked streaky bacon & Maple syrup

9.00

WAFFLES

Two hot Belgian waffles, Maple syrup & fresh whipped cream

7.90

Two hot Belgian waffles, smoked streaky bacon & Maple syrup

8.90

MUFFINS

Four rashers of back bacon & a fried hen's egg

7.00

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COFFEE & HOT CHOCOLATE

ESPRESSO

One shot of espresso
2.50

DOUBLE ESPRESSO

Two shots of espresso
4.20

ESPRESSO CORRETTO

One shot of espresso with
a shot of brandy or
sambuca
4.50

AMERICANO

Hot water poured into a
shot of espresso
3.00

LONG BLACK

A double shot of espresso
poured over hot water
4.00

CAPPUCCINO

One third espresso, one
third steamed milk and
one third hot foamed milk
3.00

BABYCCINO

Warm frothed milk topped
with marshmallows and
chocolate
1.60

FLAT WHITE

Steamed milk poured over
a shot of espresso
3.40

CAFÉ LATTE

One shot of espresso,
topped with steamed milk
and a layer of hot foamed
milk
3.50

ESPRESSO MACCHIATO

One shot of espresso with
a small amount of
steamed milk
2.70

LIQUEUR COFFEE

Your choice of liqueur,
mixed with an americano
and topped with
fresh cream
5.80

WHISKY COFFEE

Malt whisky mixed with an
americano and topped
with fresh cream
5.80

AFFOGATO

Vanilla ice cream topped
with a shot of espresso
4.00

LIQUEUR AFFOGATO

Vanilla ice cream topped
with a shot of espresso &
your favorite liqueur
5.80

ICED COFFEE

One shot of espresso &
iced cold milk over ice
3.30

MOCHA

One shot of espresso,
topped with real Belgian
milk hot chocolate
4.50

HOT CHOCOLATE

Hot steamed milk & real
Belgian milk chocolate
4.50

BAILEYS HOT CHOCOLATE

One shot of Baileys liqueur
topped with real Belgian
milk hot chocolate
5.80

All coffees are available with a choice of caramel, roasted hazelnut or vanilla syrup
0.50

Please state if you would prefer decaffeinated coffee

TEA

ENGLISH BREAKFAST

3.00

EARL GREY

2.90

DECAFFEINATED BREAKFAST

3.00

ORGANIC PEPPERMINT

2.90

BLACKBERRY

2.90

DELICATE GREEN

2.90