SMALL + SHARING

Cob Loaf and Butter	3.95
Spring Pea Soup w/Smoked ham hock and rye toast	6.5
Housemade Haddock & Spinach Fish Cakes w/Crème fraiche tartar	7.9 5
Ginger Chicken Cakes w/Lime coriander mayo	7 . 5
Pigs Cheek & Black Pudding Croquettes w/Granny Smith apple compote	7.5
Crispy Peppered Squid w/Coriander, spring onion & chilli	7.95
Smoked Salmon, Dill & Lemon Pâté w/Rye crisps	7.5
Potted Crème Fraiche Ham Hockw/Warm toast, cornichons and seeded mus	
Mini Honey Sausages w/Honey and mustard glaze	7.95
Blue Cheese Pâté w/Quince jelly and toast	7.5
Grilled Chicken Skewers w/Mint, lime and honey	7.95
Sticky Beef Soft Tacos w/Aioli and spring onion	7.5
Crostini4.95 per portion (3 pi - Smoked Salmon, Dill & Horseradish Crème Fro - Spiced Crab & Mashed Avocado - Fennel Salami, Chilli & Truffle Ricotta - Olive & Sundried Tomato Tapenade - Broccoli Pesto & Dunsyre Blue	
Selection of all three varieties (9 pieces)	14
Charcuterie Board	
Cheese Served with our own recipe chutney, artis bread and crackers:	an
Lancashire Bomb, Dunsyre Blue, Dorstone Goa Cheese, Rachel, Winslade	t's
One type with a chunk of bread	

MAINS

	MAINS		
'Wonky Veg' Aubergine Curry (v)9.9 w/Coconut chickpeas and flat bread	P5 Chicken Kiev		
"Wonky is not waste - its perfectly good grub!	w/Kale nesto neas asparagus and tarragon		
Chicken, Ham Hock, Leek & Tarragon Pie14. w/lceberg lettuce, buttermilk and blue cheese dressing	The N° 197 House Burger10.95 w/ Your choice of Winterdale Shaw cheddar <u>or</u>		
Steamed Mussels Mariniere (Cream, white wine, garlic & parsley) w/Warm sourdough 12.9 w/Fries 15.9	95 Halloumi & Courgette Burger (V)10.95		
Grilled Rainbow Trout13. w/Samphire, peas, pesto and herbs	W/ MINT and cucumber Labnen		
Fillet of Sea Bass	.5 Rotisserie Chicken Quarter 6 / Half 10 / Whole 19		
Beer Braised Brisket of Beef1 w/Sweet potato mash	In addition please choose from our selection of sides to accompany your chicken.		
SIDES	PUDS		
Garlic French Beans			
Sautéed New Potato			
Truffle Macaroni Cheese	4 Maple Banana Toffee Crumble 6.5		

w/Fresh grapefruit	
Maple Banana Toffee Crumble w/ Banana ice cream	6.5
Roast Pineapple w/Agave syrup and passionfruit sorbet	6.5
Roulade N° 197 w/Housemade meringue, raspberry, rhuba and ginger cream	
Bitter Chocolate Tart w/Chocolate mousse and rice krispies	. 6.75
Raspberry Possetw/Orange blossom and pistachio crumble	6.5
Cheesesf	rom 4

SUNDAY ROASTS

w/Housemade fries, watercress and béarnaise

w/Salt baked sweet potato, broccoli

w/Parmesan croutons, baby gem and

Coconut Poached Chicken Salad

Avocado Cheese Toasty (v)

w/Taleggio and buttered sourdough

w/Avocado, watercress and yuzu dressing

Grilled marinated chicken, smoked bacon,

avocado, roasted tomatoes, basil mayo and

pesto and crumbled feta

w/Marinated chicken

N° 197 Club Sandwich

sourdough toast

Warm Salad of Truffle Spring Cabbage (v) ... 12

9.95

14.95

14.95

14.95

8.5

Rib Eye Steak

Caesar Salad

crispy bacon

Served from Noon on Sunday

Rotisserie Chicken

w/Spring cabbage, honey carrots, green beans and Yorkshire pudding Available as a Quarter, Half or Whole Chicken

Beer Braised Brisket of Beef

w/Yorkshire pudding, spring cabbage, honey carrots, green beans and horseradish sauce

Both cooked and served with love and duck fat roasted potatoes





w/Béarnaise

A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory. Some of our dishes or drinks may contain Allergens. Please speak to a

Chilli Lemon Guacamole Salad 4.5

Housemade Fries ______ 3.5

Iceberg Wedge Salad

LITTLE PEOPLE

7.5 for two courses

Macaroni Cheese or

Mini Cheese Burger & Fries <u>or</u> Tempura Fish Fingers & Fries Ice Cream Sundae <u>or</u> Fruit plate

w/Buttermilk and blue cheese dressing

member of staff when ordering should you require any specific allergen information. **We are proud to have achieved 2 star SRA status and continue to work hard to achieve the highest rating of 3 stars.

