



FOOD

M E N U

..... S T A R T E R S

SOUP OF THE DAY (V) FINISHED WITH FRESH CREAM AND CHIVE ACCOMPANIED WITH BAKED CIABATTA	5.00	SCOTTISH SMOKED SALMON WITH FRESH HERBS, GHERKINS AND CIABATTA CROUTES	7.00
PULLED BEEF & HORSE RADISH BALLS FRIED UNTIL CRISPY AND GARNISHED WITH CREAMY MASHED POTATO AND RED WINE GRAVY	6.00	SMOKED TROUT SALAD FILLET OF SMOKED TROUT WITH CUCUMBER RIBBONS, SLOW ROASTED TOMATOES AND SOFT BOILED DUCK EGG	7.00
HAM HOCK & PEA TERRINE WITH TOASTED CIABATTA BREAD & ENGLISH CHUTNEY WITH REAL ALE	6.00	MATURE CHEDDAR & RED LEICESTER RAREBIT (V) WITH GREEN CHILLIES ON TOASTED BLOOMER BREAD WITH SLOW ROASTED TOMATOES AND PEA SHOOTS	6.00

..... M A I N S

SMOTHERED SHROPSHIRE CHICKEN SHROPSHIRE CHICKEN SUPREME TOPPED WITH HONEY GLAZED BACON, TICKLER EXTRA MATURE CHEDDAR AND STICKY BBQ SAUCE, SERVED WITH GRILLED TOMATO, CHIPS AND VIRGIN MARY KETCHUP	12.50	BRITISH COBB SALAD SHROPSHIRE CHICKEN, AVOCADO AND HONEY GLAZED BACON ON A BED OF TOMATOES, BEETROOT, CUCUMBER, SPRING ONION AND COS LETTUCE, WITH A LEMON & OLIVE OIL DRESSING AND TOPPED WITH A SOFT BOILED DUCK EGG	13.00
BEEF RIB BURGER HAND PRESSED BEEF RIB BURGER, TOPPED WITH HONEY GLAZED BACON AND TICKLER EXTRA MATURE CHEDDAR, SERVED WITH CHIPS	13.50	ROASTED ROOT VEGETABLE SALAD (V) ROASTED CARROT, SQUASH & RED ONION LAYERED WITH BABY GEM, SLOW ROASTED TOMATOES, SPRING ONION & CUCUMBER AND FINISHED WITH AN ORANGE & BEETROOT DRESSING	10.00
FISH & CHIPS HAND-BATTERED COD FILLET, CHIPS, YOUR CHOICE OF GARDEN OR MUSHY PEAS AND TARTARE SAUCE	13.50	ROASTED SQUASH HOT POT (V) SEASONAL VEGETABLE PEARL BARLEY STEW, WITH ROASTED BUTTERNUT SQUASH, APPLEWOOD SMOKE FLAVOURED CHEDDAR, SAVOY CABBAGE, SPRING ONION AND SLOW ROASTED TOMATOES	12.00
GRILLED LEMON SOLE WITH CHAR-GRILLED ASPARAGUS, ROASTED BABY POTATOES, SLOW ROASTED TOMATOES AND WHITE WINE & FINE HERB SAUCE	16.00	80Z CANNON OF SIRLOIN SERVED WITH CHARGRILLED BABY GEM LETTUCE, GRILLED TOMATO, CRISPY ONIONS AND A TOMATO, CHEESE & BASIL BUTTER AND CHIPS	19.00
CALVES LIVER & BACON CHAR-GRILLED CALVES LIVER, HONEY GLAZED BACON, MASHED POTATO AND A RED WINE & ONION GRAVY	15.00	140Z T BONE SERVED WITH CHARGRILLED BABY GEM LETTUCE, GRILLED TOMATO, CRISPY ONIONS AND A TOMATO, CHEESE & BASIL BUTTER AND CHIPS	25.00
PLOUGHMAN'S PLATTER ROAST SIRLOIN, WILTSHIRE CURED HAM, APPLEWOOD SMOKE FLAVOURED CHEDDAR, TICKLER EXTRA MATURE CHEDDAR, PICKLED RED ONIONS AND AN ENGLISH CHUTNEY WITH REAL ALE	13.00	ALL OUR STEAKS ARE 35 DAY MATURED AND ARE SOURCED FROM LITTLE MIDDUP FARM, IN THE RIBBLE VALLEY, LANCASHIRE.	
STEAK & ALE PIE SERVED WITH SEASONAL VEGETABLES, MASHED POTATO AND RED WINE GRAVY	13.50		



FOOD

MENU

..... S I D E S

CHIPS (V)	3.00	MINTED PEAS (V)	1.50
GARLIC BREAD (V)	3.00	MUSHY PEAS (V)	1.50
MASHED POTATO (V)	3.00	BABY POTATOES (V)	3.00
SEASONAL VEGETABLES (V)	3.00	BREAD & BUTTER (V)	1.50

..... P U D D I N G S

STICKY TOFFEE PUDDING (V) SERVED WITH CUSTARD	5.00	PIMM'S TRIFLE (V) STRAWBERRIES, POMEGRANATE AND LEMON & POPPY SEED DRIZZLE CAKE, SET IN PIMM'S JELLY AND CUSTARD, AND TOPPED WITH WHIPPED CREAM (V) (CONTAINS ALCOHOL 6.73%)	5.00
FRUIT CRUMBLE (V) SERVED WARM WITH CUSTARD ASK WHAT OUR CRUMBLE IS TODAY	5.00		
SPOTTED DICK (V) SERVED WITH CUSTARD	5.00	ETON MESS (V) STRAWBERRIES, RASPBERRIES AND MERINGUE BOUND IN WHIPPED CREAM, FINISHED WITH RASPBERRY COULIS	5.00
BAKEWELL TART (V) SERVED WARM WITH CUSTARD (CONTAINS ALMONDS)	5.00		

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Please let us know how we did today. We'd love to hear your feedback: www.loveourpub.co.uk

Food allergies and intolerances: before you order your food and drinks, please speak to our staff or refer to our website if you want to know about our ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are '100% free from' allergens, owing to cross-contamination. Please inform staff of any food allergies before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. This menu does not list all ingredients, so please ask a team member (before ordering), if you have any particular allergy or requirements. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Prices include VAT, at the current rate.

All products and offers are subject to availability. All prices are GBP.

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