

Toasted Focaccia Bread

Garlic & Herb 3.5



Olives

Spanish Manzanilla 3.5

Lemon & Thyme 4.5

STARTERS

Ham & Goats Cheese Tart 6.5

Roast pepper & tomato sauce, spinach

Corned Beef Hash balls 6.5

Green bean, pesto bulgur wheat

Chicken Liver Pate 7

Red onion marmalade, brioche

Haddock Brandade 7

Smoked haddock, leek & onion mash
panko crumb

Seared Squid 7

Chinese leaf salad, citrus dressing,
roasted peanuts, coriander & mint

Orechiette (little ear pasta) 6.5

Broccoli, anchovy & ginger butter,
panko crumb

Flatbread 7

Baba ghanoush, pickled red onion,
lemon balm

Sausage Roll 6.5

Smoked paprika, bacon, sage & bbq sauce

Soup (v) 6

Served with warm focaccia

FROSTY STEAKS & GRILLS

All Served with beef dripping chips, Glebelands shallot salad & honey mustard dressing

Lamb Barnsley Chop

20

Grilled 8oz Fillet

25

Grilled 8oz Rib Eye

21

Corn-Fed Chicken Breast

15

Spiced Lamb Burger

14

14 oz Chateau Briand

50

Sauces

Green peppercorn sauce • Fat Loaf Steak sauce • Garlic & Parsley butter • Fat Loaf Ketchup

FISH & SEAFOOD

Seabass 15

Turmeric potatoes, tamarind & tomato broth, coriander

Hake 15

Orzo pasta, chorizo, parsley & cider vinegar dressing

Seafood Linguine 16

King prawn, mussel & garlic butter, tomato,
chilli & cinnamon sauce

Fish & Chips 13

Crispy Kale, batter scraps, peas & broad beans

MAINS

Duck Breast 16.5

Braised baby gem, pancetta & peas, mint & basil pesto,
sautéed potatoes

Corn-Fed Chicken Breast 15

Portobello mushroom, swiss chard,
red wine & port risotto

Cheese & Onion Pie (v) 13.5

Lancashire Cheese & Onion, steamed mustard greens

Beetroot Risotto (v) 13

Honey roast beetroot, feta cheese, toasted almonds

SIDES

Grilled King Prawns 5 • Beer Battered Onion Rings 4.5 • Confit tomatoes & sautéed mushroom 4.5
Beef dripping chips 4 • Glebelands salad leaves & honey mustard dressing 4 • Steamed mustard greens 4

Please inform staff of any allergies, allergen information available