

Toasted Focaccia Bread

Garlic & Herb 3.5



Marinated Olives

Lemon & Thyme 4.5

STARTERS

King Prawns 7

Grilled Prawns, garlic & chilli,
concasse tomato, totasted focaccia

Sausage Roll 6.5

Sausage meat, ginger, corriander, sesame &
Sweet chilli jam

Beetroot & Celeriac Salad 6

Soft boiled egg, celeriac remoulade,
french dressing

Braised Spiced Lamb 7

Hummus, flatbread, pomegranate &
lemon balm

Ham Hock & Bean Stew 6.5

Plum tomatoes, cavalo nero &
rapeseed oil

Chicken Liver Pate 7

Red onion marmalade, brioche

Mussel vol-au-vent 7

Spinach & stilton cream

Soup Of The Day (v) 6

Served with warm focaccia

FISH & SEAFOOD

Skate Wing 15

Garlic & rosemary roasted potatoes, chilli roasted broccoli,
lemon & caper butter jus

Seafood Linguine 16

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

Salmon 14

Chinese mushrooms, spring onions,
ginger & farfalle pasta, sesame oil

Fish & Chips 13

Crispy kale, batter scraps, smashed peas & broad bean

MAINS

Lamb Rump 16

Garlic & butterbean mash,
braised red cabbage & gravy

Beef Shin 15

Slow roasted beef shin ragu,
pappardelle pasta

Cheese & Onion Pie (v) 13.5

Lancashire Cheese & Onion, steamed mustard greens

Butternut Squash Risotto (v) 13

Gruyere cheese, sage & panko breadcrumbs

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 (to share)

56

O'rings, tomatoes & mushroom

Sauces

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

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