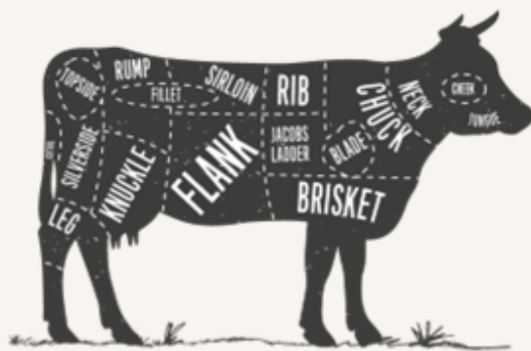


# 1189

## bar & kitchen



### STARTERS

Soup of the Day (Ve, GFO) - £6.00

rustic bread roll, butter

Twice Baked Cheese Soufflé (V) - £7.00

cream leeks, white truffle oil

Creamy Mussels & Pancetta (GFO) - £9.00

Vintage Henry Western Cider, fresh chives, sourdough

Black Pudding Scotch Egg - £7.00

baconnaise, fresh apple, watercress

Thai Roasted King Prawns - £10.00

lemongrass & ginger crumb, charred lime, prawn crackers

Yorkshire Pudding - £8.00

braised pork, burnt apple purée, crackling

Ham Hock Terrine - £7.00

crispy hens egg, pineapple ketchup

### MAINS

Roast of the Day (GFO) - £16.00

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

Slow Cooked Level Head IPA Steak Pie - £17.00

homemade chips, seasonal vegetables, gravy

Roast Belly Pork (GFO) - £18.00

black pudding, root vegetable mash,  
red cabbage, Brussel sprouts, cider sauce

Deep Fried Beer Battered Cod - £18.00

homemade chips, mushy peas, tartare sauce

Braised Lamb Shank (GF) - £23.00 (Package Supplement £8.00)

rosemary & red wine sauce, celeriac mash, seasonal vegetables

Castle Burger (GFO) - £17.00

bacon, Monterey Jack cheese, baby gem, gherkin, burger sauce, fries, slaw

Lancashire Hot Pot (GFO) - £17.00

seasonal vegetables, sourdough

Pork & Leek Sausage and Smoked Bacon - £16.00

Puy lentil gravy, mash, seasonal vegetables

Sri Lankan Chicken or Vegetable Curry (V, GFO) - £17.00

basmati rice, poppadom, garlic naan, mango chutney

Pan Fried Chicken Forestier (GF) - £18.00

mash, pancetta, seasonal vegetables

Chicken Shawarma - £16.00

flatbread, garlic, hummus, chilli, tomato, red onion, coriander

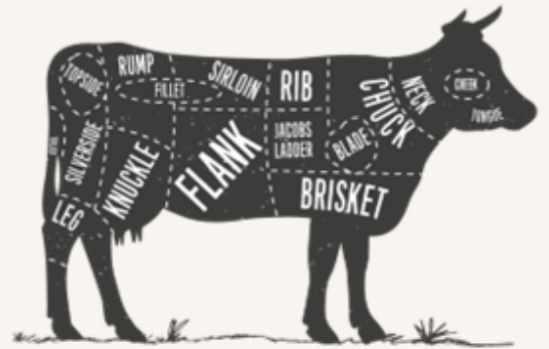
IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET A MEMBER OF STAFF KNOW AND WE WILL BE HAPPY TO CATER FOR YOU - (V- VEGETARIAN /VE - VEGAN - GF - CAN BE MADE GLUTEN FREE ON REQUEST)

(N) - CONTAINS NUTS

OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS AND OTHER ALLERGENS ARE PRESENT.

# 1189

## bar & kitchen



### FROM THE GRILL

All our steaks are cooked with garlic butter & thyme and served with homemade chips, field mushroom, tomato and onion rings

21 Day Aged 10oz Ribeye Steak (GF0) - £26.00

(Package Supplement £12.00)

Trio of Minted Lamb Cutlets (GF0) - £25.00

(Package Supplement £8.00)

Grilled 10 oz Gammon Steak (GF0) - £16.00

### SAUCES

Bernaise

Creamy Black Peppercorn

Diane

£3.00

### ON THE SIDE

Halloumi Fries with Garlic Mayo - £4.50

Truffle & Parmesan Fries - £4.50

Salt & Pepper Skinny Fries (VE) - £4.50

Beer Battered Onion Rings (VE) - £4.50

Four Cheesy Garlic Bread Slices (VE) - £4.50

PLEASE NOTE:  
DUE TO THE AGE OF  
THIS BUILDING, THE  
FLOOR MAY BE  
UNEVEN IN PARTS.  
PLEASE TAKE CARE  
WHEN WALKING  
THROUGH THE  
RESTAURANT.

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