

Nibbles & Starters

Black & Green Olives ✓ ~ 3.95

Focaccia Bread with Dipping Oil ✓ ~ 4.00

Garlic Flatbread ✓ ~ 3.50

Hummus & Flatbread ✓ ~ 4.00

Black & White Pudding Fritters ~ 4.00

With a tangy lemon and mustard dipping mayonnaise

Fresh Spring Asparagus ✓

Served on a Chive Pancake with Lemon Hollandaise Sauce ~ 6.95

Smoked Salmon Pate

With Cucumber Sorbet and Farmhouse Granary Bread ~ 7.95

Creamy Garlic Mushrooms ✓

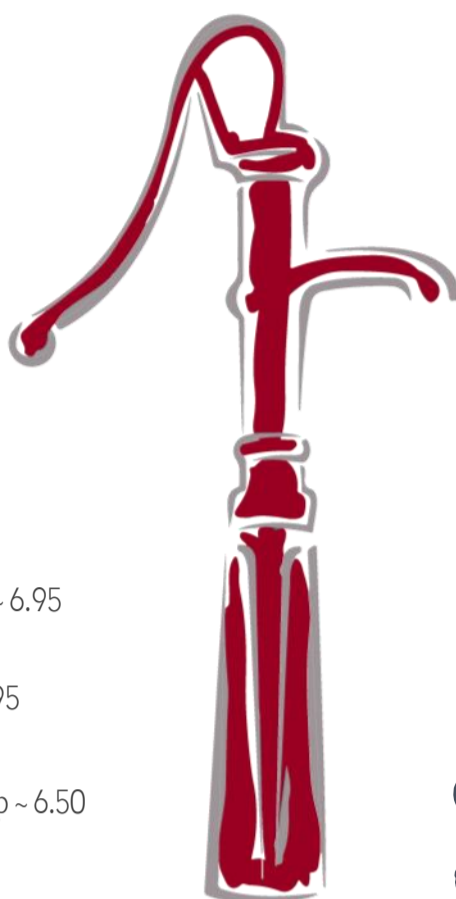
Say no more ... on a slice of Sourdough Bread to mop it all up ~ 6.50

Lambs Kidneys

Devised our own way with Tomato, Chilli and Garlic ~ 7.25

Chef's Choice Starter

Seasonal and local



The RED PUMP Steak House

Flame Grilled Steaks

Sirloin 250g

Good old Sirloin, tender, tasty, best eaten rare to medium but can stand up to medium well ~ 25.00

Ribeye 250g

Bags of flavour, juicy and tender, eaten rare to medium but can stand up to medium well ~ 25.00

Fillet 200g

Tender and very lean, enjoy it blue through to medium well ~ 28.00

Picanha 250g

Argentinian cut from the Rump rare or med rare ideally only ~ 22.00

Pan Dishes, Pies and More

Navarin of Bowland Lamb

Local lamb in a French style stew slow cooked in White Wine with Carrots, Haricot Beans and Baby Turnips + New Potatoes on the side ~ 14.50

Gloucestershire Old Spot Belly Pork

Sticky bbq sauce and foraged Wild Garlic Dauphinois Potatoes ~ 14.50

Creamy Fish Pie

Both fresh and smoked fish with prawns served in a white sauce topped with cheesy Mash ~ 14.50

Bowland Lamb Kebabs

Chargrilled Rosemary marinated Lamb and Vegetables, with Fries ~ 22.00

Stuffed Portobello Mushrooms ✓

Roasted Vegetables, Spinach and Ricotta Cheese, with Couscous ~ 12.95

Butterfly Chicken Breast

Chargrilled Johnson & Swarbrick chicken finished with a creamy, mustard, tarragon and "Lancashire Sauce" sauce, with Fries ~ 18.00

Chicken Thighs Piri Piri Style

Boned out, chargrilled and served with Rainbow Coleslaw & Fries ~ 16.00

50 Day Dry Aged Prime Rib Steak (Avg.) 800g

The King of steaks. Succulent, rounded full flavour. Best eaten medium rare with our Chimichurri sauce. ~ 5.50/ 100g (avge. 44.00)

Banquet Steak 250g

Sirloin with the fat trimmed off, grilled as you like then smothered in melted cheese & Worcestershire Sauce, truly unbelievable! ~ 25.00

Chef's Choice Steak

Today's recommended steak or we might have a specialist steak (or steak dish) from one of our trusted suppliers, usually only a small number available and highly recommended for its outstanding eating quality.

Sauces £1.75

Béarnaise | Peppercorn | Blue Cheese

Garlic Butter | Chimichurri

Blue : COLD RED CENTRE **Rare:** COOL RED CENTRE **Med Rare** ROSY PINK INSIDE

Medium: SLIGHT PINK CENTRE **Med well :** GREY CENTRE

Well Done : ARE YOU SERIOUS!

Chef's Choice

We aim to review and change our main menu dishes monthly to reflect ingredients which are in season and eating at their best, however the following dishes use food ingredients which change weekly, sometimes daily, therefore we create just a few portions of these dishes at a time so folks once they're gone ... they're gone! Our staff will be happy to explain each dish in turn.

Chef's Choice Meat Pie

Changing recipes with meat sourced by George at Alpe's the Butcher

Chef's Choice Salad

Seasonal produce and can include meat or fish

Chef's Choice Fish

The best in seasonal fish sourced by Giles at Wellgate Fisheries

All our main course dishes are served with a salad garnish and Hand Cut Chips unless potatoes or their equivalent are described

Hand Cut Chips | Mash | New potatoes | Fresh Seasonal Veggies | Mixed Salad | Crispy Onion Rings | ~ £3.50

If you have an allergy to any foods please let your service staff know and they can provide info on the ingredients we use to help you make an informed choice

We do not levy a Service Charge.
Gratuities you may kindly wish to leave the staff for excellent cooking and service go 100% to them.