



# The Tempest Arms

We are currently running a reduced menu of some of our favourite dishes which we know you will love and enjoy!

Please note that this menu is just for you! For your safety it will be disposed of after use. So feel free to scribble your order on it if you wish, then sit back, relax and let us do the rest!

## Welcome back to the Tempest Arms

### Starters

**Hand raised warm pork pie £6.25**

Crumbly stilton & rocket salad

**Chicken liver parfait £6.95**

Ale chutney, baby leaf salad & crusty bread

**Smoked salmon (gf) £7.90**

Charred asparagus, spinach & poached free-range egg

**Soup of the day (v) £4.75**

Crusty bread & butter

**Red lentil & chilli Pâté (vgn) £6.95**

Fruit chutney, baby leaf salad & rustic ciabatta

### Mains

**Aberdeen Angus beef burger £12.95**

Smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, mustard mayo & hand cut chips

**British beef steak & Unicorn ale pie £13.95**

Rare breed braised beef, Robinsons Unicorn ale, fresh seasonal vegetables, choice of potatoes & gravy

**Welsh lamb burger £12.95**

Lettuce, tomato, harissa & mint yoghurt, smoked bacon, onion rings & hand cut chips

**Prosciutto ham wrapped chicken (gf) £16.00**

Mediterranean roasted vegetables, tomatoes, basil, garlic, goats cheese & sautéed potatoes

**Smoked haddock £18.00**

Chickpea, chorizo, sweet peppers, baby basil & a softly poached free range egg

**Beer battered haddock £13.95**

Robinsons ale batter, hand cut chips, mushy peas & tartare sauce

**Gammon steak (gf) (12oz) £14.00**

Egg, pineapple, fresh seasonal vegetables or salad & choice of potatoes

**Cheese & onion pie (v) £13.50**

Lancashire cheese, caramelised onion, pine nuts, fresh seasonal vegetables & choice of potatoes

**Vegetable & chickpea tagine (gf, vgn) £13.00**

Aubergine, courgettes, tomatoes, peppers, dried apricots, fresh dill, minted mayo & baby leaf salad

### Sides

Hand cut chips (gf, vgn) £3.50 / £3.50 Skin on fries (vgn) £3.50 / Onion rings £3.50

## Large seasonal salad bowls

### **Chargrilled steak (gf) £13.50**

Gorgonzola, pecan nuts, baby pearl onions, cherry tomatoes, cucumber, red onion, seasonal baby leaves & balsamic

### **Shredded duck £11.50**

Crispy ginger, seasonal baby leaves, beansprouts, spring onions, cucumber, carrots & spiced plum sauce

### **Mediterranean roasted vegetables & chickpea (gf, vgn) £11.50**

Hummus, olives, pecan nuts, cherry toms, pomegranate, cucumber, seasonal baby leaves & reduced balsamic

## Local Beef

21 day aged with full traceability from the farm to the fork

Rump 10oz (gf) £19.50

Fillet 8oz (gf) £27.00

Sirloin 10oz (gf) £23.00

Served with any 2 of the following side dishes plus a complimentary sauce of your choice

Hand cut chips - Shoestring fries –

Peppercorn sauce – Red wine sauce Sautéed potatoes – Mushroom & thyme sauce -

Seasonal vegetables – New potatoes –

## Wholemeal bloomers (12 noon till 5pm)

With skinny fries or a mug of soup, seasonal salad & homemade coleslaw

### **Smoked salmon £8.00**

Cucumber, lettuce, tomato & seafood sauce

### **Chicken £8.00**

Sage stuffing, red onion & mayonnaise

### **Cheddar cheese (v) £8.00**

Fruit chutney, tomato & lettuce

### **Roast beef £8.00**

Horseradish, lettuce & tomato

## Puddings £6.00

Our puddings are updated daily

## Great British Sunday Roasts £13.95– Available Sunday

Your choice of selected roast meats with rosemary & garlic roast potatoes, fresh seasonal vegetables, Yorkshire pudding & rich stock gravy

**FOOD ALLERGIES AND INTOLERANCES.** Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.

All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information. Company reg: 00170679