



The Tempest Arms

Tempest Nibbles £5.00

Sweet potato fries with blue cheese dip (GF)

Pigs in blankets with brown sauce dip

Breaded whitebait lemon mayonnaise

Yorkie dippers with tasty gravy

Flat bread and hummus (VGN)

Goats's cheese bon bon's with fruity dip

Olives and pitta fingers balsamic oil

To Start ...

Red lentil and chilli pate (vgn) £7.00

Served with house salad and toast

Five spiced duck croquettes £7.50

with Hoi Sin sauce

Haddock goujons £7.25

With creamy seed mustard sauce

Dizzy Mushrooms £7.25*

Button mushrooms simmered in dizzy blonde ale and garlic cream topped with Stilton

Bury black pudding, tomato and cheese stack £7.00

Served with spiced apple chutney

Chicken liver, brandy and herb pate £7.00 *

Served with toast and beer chutney

Catalan king prawns £8.00 *

King prawns pan fried with garlic butter, white wine, tomatoes and a pinch of chilli

A bowl of fresh homemade soup £5.50 *

with bread and butter

Dishes with * are served with bread GF is available

Winter Salads

Hoi sin shredded duck £15.00 - bacon and sauteed potatoes

Fish Platter £15.00 – Haddock goujons, whitebait, pink prawns, mackerel pate and smoked salmon

Mediterranean vegetable £13.00 - and chickpea with feta (Vgn available)

Tempest Pub Classics

British beef and Unicorn ale pie £14.50

Slowly braised beef, Unicorn ale, mushy peas and choice of potatoes

Lasagne verdi £14.00

Layers of homemade Bolognese and bechamel sauce baked until bubbling hot, salad and garlic pitta

Cold carved honey roasted ham £12.00 (GF)

With a fried egg, chips & garden peas

Beer battered haddock £14.00

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

12oz Gammon, egg and pineapple £12.50 (GF)

Hand cut chips

Bangers and mash £12

A trio of Penny's thick sausages on creamy mash topped with red onion marmalade gravy

Cheese and onion pie £13.50

Lancashire cheese, caramelised onions, pine nuts served with creamy leeks and mash

Prosciutto wrapped chicken £16.00 (GF)

Mediterranean roast vegetables, tomatoes, basil, garlic, goat's cheese & sauteed potatoes

Belly pork £16.50 – With sage & onion potato

rosti, pork sauce & seasonal vegetables (GF)

Lamb Thingy me Bob £18.50 (GF)

with red cabbage, mash & minted lamb gravy

Trio of Duck £17

Aromatic confit duck leg, shredded duck stir-fry noodles and duck croquettes

Beef shin & Dizzy ale suet pudding £16

With choice of potatoes & seasonal vegetables

Pan seared seabass £18.00 (GF)

On bacon, king prawn and sauteed potato salad

Spiced lentil dahl £13.50 (GF)

With flat bread, tomato, onion & coriander salad

Pan roasted hake £17 (GF)

Served on mash potato, creamed leek, pea, samphire and dill sauce

Tempest Burgers All £13.50

Bourbon chicken burger

Grilled chicken breast, bourbon BBQ sauce, grilled smoked bacon and melted cheese, onion rings and hand cut chips

Prime beef burger

With smoked bacon, onion rings, tomato, lettuce, Cheddar, gherkin, mustard mayonnaise and chips

Falafal burger

Homemade falafal burger with cheese, lettuce, tomato, pickles, onion rings and chips

Sandwiches (GF Available)

All served with fries or a mug of soup

Smoked salmon & Prawn £9.00 With Marie Rose sauce

Cheddar cheese (v) £8.00 With apple & beetroot chutney

Honey Roast Ham £8.00 or Roast Beef £9.00 With mustard mayonnaise

Hot, hot, hot.....All £10.00 (GF available)

All served on toasted bloomer with chips or a mug of soup

Hot beef & onion gravy

Fish butty and tartare sauce

Roast vegetables and goat's cheese

Bacon and sausage

Sides

Chips / Chunky bread & butter/ Onion rings / Vegetables / Sweet potato Fries - **All £3.75**

Join us every Sunday 12-7.30pm

Choice of traditional Sunday roast served with roast potatoes, vegetables, yummy gravy and Yorkshire Pudding

Sweet Treats

Famous Tempest giant meringue £7.50

Fruit compote, chocolate, ice cream and cream

Sticky Toffee Pudding £6.95

Jam Roly Poly & Custard £6.95

Lemon Cheesecake (GF) £6.95

Vegan Dark Chocolate & Orange Tart £6.95

Ice Cream

1 scoop - £2.85, 2 scoops - £3.65 or 3 scoops - £4.25

Choose from vanilla, mint choc chip, honeycomb, bubble gum, strawberry, triple chocolate or white chocolate & raspberry

Say Cheese!

We have a selection of cheese to choose from – which will you choose?

Lancashire, Stilton, Harrogate Blue, Smoked Applewood, Cheddar and Wensleydale & Apricot

3 Cheese board £8 or 5 Cheese board £11

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