TEMPEST NIBBLES

PORK SCRATCHINGS
with caramelised apple sauce (*402kcal*) £5.00

YORKIE DIPPERS
with tasty gravy dip (*429kcal*) £5.00

CHORIZO & CHILLI (*559kcal*) £5.00

MIXED OLIVES *(vgn)* (*14kcal*) £5.00

CRISPY BELLY PORK BITES
with homemade sweet chilli sauce (*450kcal*) £5.00

STARTERS

SOUP OF THE DAY
Freshly baked bread (*44kcal*) £5.50

HOMEMADE BLACK PUDDING
Mrs Kirkham's cheese hash brown, wholegrain
mustard butter sauce & caramelised apple (*321kcal*) £8.50

CHICKEN LIVER PÂTÉ
Toasted brioche with fig & apple chutney (*332kcal*) £7.25

WHIPPED GOATS CHEESE *(v)*
Roasted & pickled beetroot, frisée salad,
candied walnuts & focaccia bread (*90kcal*) £7.50

QUEENIE SCALLOP GRATIN
Garlic butter & gruyere cheese (*109kcal*) £8.50

RED LENTIL & CHILLI PÂTÉ *(vgn)*
House salad & toast (*177kcal*) £7.00

HADDOCK GOUJONS
Mustard sauce (*145kcal*) £7.25

DIZZY MUSHROOMS *(v)*
Button mushrooms simmered in Dizzy Blonde
Ale & garlic cream topped with Stilton (*684kcal*) £7.50

SHARING BOARD *(v)*
Hummus, feta cheese, sun blushed tomato dip &
toasted flatbread (*282kcal*) £7.95

SANDWICHES

(all served with a mug of soup or chips. Gluten free available)

ROAST BEEF & HORSERADISH (*935kcal*) £8.00

ROAST HAM & MUSTARD MAYONNAISE (*1293kcal*) £8.00

SMOKED SALMON & PRAWN
Marie rose sauce (*402kcal*) £8.00

TASTY CHEDDAR CHEESE & CHUTNEY *(v)* (*567kcal*) £8.00

HOT..HOT..HOT SANDWICHES

(all served on a brioche bun with a mug of soup or chips)

FISH BUTTY
Tartare sauce (*362kcal*) £10.00

HOT BEEF & ONION GRAVY (*829kcal*) £10.00

BURGERS

PRIME BEEF BURGER
Smoked bacon, cheddar cheese, onion rings,
tomato, lettuce, pickle, mustard mayo
& triple cooked chips (*1327kcal*) £14.00

BUTTERMILK CHICKEN BURGER
Smoked bacon, cheddar cheese, harissa mayo, red
cabbage slaw & triple cooked chips (*629kcal*) £14.00

SPINACH, AUBERGINE &
HARISSA FALAFEL BURGER *(vgn)*
Rocket, coriander soy yogurt
& triple cooked chips (*637kcal*) £14.00

SUMMER PLATTERS

Great for sharing!

FISH PLATTER
Haddock goujons, pink prawns, smoked salmon, mackerel pâté & whitebait served with a salad garnish & crusty bread (*618kcal*) £22.00

PLOUGHMAN'S PLANK
Chicken liver pâté, duo of cheese, pork pie, scotch egg, roast ham & pickles served with a salad garnish & crusty bread (*1547kcal*) £22.00

THE ALLOTMENT *(v)*
Red lentil pâté, hummus, flatbread, slaw, olives, stuffed peppers, sweet chilli falafel balls & a selection of dips served with a salad garnish & crusty bread (*562kcal*) £22.00

MAINS

LAMB THINGY ME BOB
Creamed potato, braised red cabbage & mint gravy (*796kcal*) £19.50

BEEF SHIN & DIZZY ALE SUET PUDDING
Creamed potato & confit cabbage (*752kcal*) £16.00

ROASTED BELLY PORK
Champ potato, brassicas & cider gravy (*808kcal*) £16.50

ROAST COD LOIN
Tender stem broccoli, potted shrimp, beurre noisette, samphire with new potatoes dressed in a shallot & mustard dressing (*366kcal*) £19.50

STEAK PIE
Potato choice, pickled red cabbage & homemade brown sauce (*996kcal*) £15.50

CHEESE & ONION POTATO PIE *(v)*
Mash potato with a creamy leek sauce (*1106kcal*) £14.50

BEER BATTERED HADDOCK
Marrow fat peas, chunky tartare sauce & triple cooked chips (*489kcal*) £14.50

IMAN BAYILDI *(vgn)*
Roasted aubergine & tomato curry with toasted almonds, flat bread & basmati rice (*1095kcal*) £14.50

PAN-FRIED CHICKEN
Garlic and thyme mash, wild mushroom velouté & charred leek (*814kcal*) £16.50

LASAGNE
Layers of homemade bolognese and béchamel sauce, garlic flatbread & salad (*696kcal*) £15.00

12oz GAMMON
Egg, pineapple & chips (*1559kcal*) £13.50

PENNY'S FINEST BANGERS & MASH
Tasty gravy (*1065kcal*) £12.00

SIDES

CHIPS (*286kcal*) £3.75

SWEET POTATO FRIES (*367kcal*) £3.75

CHUNKY BREAD & BUTTER (*720kcal*) £3.75

SEASONAL VEGETABLES (*217kcal*) £3.75

ONION RINGS (*116kcal*) £3.75

Join us every Sunday
for a choice of traditional Sunday roast served with roast potatoes, vegetables, tasty gravy and Yorkshire puddings

12 - 7.30pm

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food please speak to 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 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) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oils. Please ask a team member if you would like further information. Company reg : 0017079