

EVENING MENU

to start

CRISPY CHILLI SALT AND PEPPER BELLY PORK 7.50

HALLOUMI FRIES WITH A SWEET CHILLI DIP 6.95

BLACK PUDDING STACK WITH MELTED MATURE CHEDDAR, BACON AND SWEET
ONION RELISH 6.25

GARLIC MUSHROOMS IN A CREAM SAUCE TOPPED WITH CHEESE AND BACON 6.95

STICKY CHICKEN SKEWERS WITH HONEY AND SESAME 7.50

SEAFOOD PANCAKE TOPPED WITH GOUDA 7.95

CLASSIC PRAWN COCKTAIL 7.75

CAESAR SALAD WITH CHICKEN AND BACON 8.50 MAIN 12.50

mains

CHICKEN BREAST ESCALOPE COATED IN PANKO BREADCRUMBS WITH DIJON MUSTARD AND MUSHROOM SAUCE SERVED WITH POTATOES 14.95

CRISPY DUCK CONFIT SERVED WITH DAUPHINOISE POTATO, HONEY AND ORANGE SAUCE 14.95

SLOW ROAST SHOULDER OF LAMB WITH MINT AND REDCURRANT GRAVY
SERVED WITH CHIPS OR POTATOES 15.95

HOMEMADE INDIAN CHICKEN CURRY SERVED WITH RICE AND HOMEMADE CHAPATI 13.95

STEAK AND MUSHROOM PIE WITH A PUFF PASTRY LID SERVED WITH HANDCUT CHIPS AND PEAS 12.95

140Z PORK CHOP TOPPED WITH MELTED BLUE CHEESE WITH DAUPHINOISE POTATO 14.95

from the grill

BOLTON ARMS DOUBLE DECKER BURGER 2 40Z BURGERS TOPPED WITH MONTERAY JACK CHEESE, DRY CURED BACON, SALAD AND PICKLES SERVED WITH FRIES 14.00

GRILLED DRY CURED GAMMON STEAK WITH WENSLEYDALE EGG, TOMATO MUSHROOM, ONION RINGS AND HANDCUT CHIPS 13.50

prime british steaks

90Z SIRLOIN STEAK 19.95

90Z RIBEYE STEAK 19.95

SERVED WITH MUSHROOM, TOMATO,
ONION RINGS AND HANDCUT CHIPS

ADD A CHOICE OF SAUCE:
3.00

CRACKED BLACKPEPPER, BLUE
CHEESE, DIANE, GARLIC BUTTER OR
BACON SHALLOT AND RED WINE





fresh fish

JUMBO SCAMPI, SERVED WITH HANDCUT CHIPS, PEAS AND HOMEMADE TARTARE SAUCE 13.75

BATTERED HADDOCK, WITH HANDCUT CHIPS AND MUSHY PEAS 14.50

PLEASE SEE DAILY
SPECIALS BOARD

vegan/ vegetarian

HOMEMADE SPINACH AND RICOTTA
PANCAKES 10.95

VEGETARIAN DOUBLE DECKER BURGER
IN A BRIOCHE BUN WITH MELTED
MONTERAY JACK CHEESE, SALAD,
PICKLES AND FRIES 12.50

PENANG THAI VEG CURRY SERVED WITH RICE 11.95



IF YOU HAVE ANY ALLERGIES,
PLEASE INFORM A MEMBER
OF STAFF