

EVENING MENU

to start

CRISPY CHILLI SALT AND PEPPER BELLY PORK 7.75

HALLOUMI FRIES WITH A SWEET CHILLI DIP 6.95

BLACK PUDDING STACK WITH MELTED MATURE CHEDDAR, BACON AND SWEET
ONION RELISH 6.75

GARLIC MUSHROOMS IN A CREAM SAUCE TOPPED WITH CHEESE AND BACON 7.25

STICKY CHICKEN SKEWERS WITH HONEY AND SESAME 7.50

SEAFOOD PANCAKE TOPPED WITH GOUDA 8.50

CLASSIC PRAWN COCKTAIL 7.95

CAESAR SALAD WITH CHICKEN AND BACON 8.50 MAIN 13.50

mains

CHICKEN BREAST ESCALOPE COATED IN PANKO BREADCRUMBS WITH DIJON MUSTARD AND MUSHROOM SAUCE SERVED WITH POTATOES 15.50

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

SLOW ROAST LAMB SHANK WITH MINT AND REDCURRANT GRAVY SERVED WITH CHIPS OR POTATOES 17.50

HOMEMADE INDIAN CHICKEN CURRY SERVED WITH RICE AND HOMEMADE CHAPATI 14.50

STEAK AND MUSHROOM PIE WITH A PUFF PASTRY LID SERVED WITH HANDCUT CHIPS AND PEAS 13.50

140Z PORK CHOP TOPPED WITH MELTED BLUE CHEESE WITH DAUPHINOISE POTATO 15.50



from the grill

BOLTON ARMS DOUBLE BURGER 2 40Z BURGERS TOPPED WITH MONTERAY JACK CHEESE, DRY CURED BACON, SALAD AND PICKLES SERVED WITH ONION RINGS AND FRIES 14.50

GRILLED DRY CURED GAMMON STEAK WITH WENSLEYDALE EGG, TOMATO MUSHROOM, ONION RINGS AND HANDCUT CHIPS 13.95

prime british steaks

90Z SIRLOIN STEAK 24.95
90Z RIBEYE STEAK 24.95
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 14.50

BATTERED HADDOCK, WITH HANDCUT CHIPS AND MUSHY PEAS 14.95

PLEASE SEE DAILY SPECIALS BOARD

vegan/ vegetarian

HOMEMADE SPINACH AND RICOTTA
PANCAKES 12.50

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

> PENANG THAI VEG CURRY SERVED WITH RICE 12.50



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