

Menu 2025

All our products are farmed or supplied by local companies

Bradbeers is now open daily from midday to 8.30pm



Please note your table and order at the bar



🦿 Light Bites & Starters 🏱

SOUP OF THE DAY Freshly prepared seasonal soup, served with a	(GF* DF* V*) a bread roll	£6.5
CHICKEN LIVER PÂTÉ Smooth, rich pâté with homemade chutney an	(GF*) nd toasted seeded b	£7.5 loomer
TORTILLA CRISPS Crunchy tortilla crisps with a trio of hummus, fresh guacamole, and a tangy chilli dip	(V)	£5.5
PRAWN SALAD Juicy prawns tossed with mixed leaves, cherry served with croutons and topped with a Mari	· · · · · · · · · · · · · · · · · · ·	£9.0
MARINATED OLIVES A medley of green and black olives in herbs ar	(GF DF V VG) nd oil	£5.0
POTATO WEDGES Crisp golden wedges with garlic mayonnaise	(GF DF V VG*)	£4.5
CHICKEN SALAD Grilled chicken, crispy bacon, croutons, cherry and Caesar dressing on mixed leaves	(GF*) tomatoes	£9.0

Gourmet Burgers

All served on a toasted brioche bun with crisp lett skinny fries and homemade coleslaw. Add Bacc or Pulled Pork to any burger for £2.	
CLASSIC CHEESEBURGER Double steak burger, melted cheddar, fresh tomato	£15.0
BLACK & BLUE Double steak burger topped with black pudding and topped with Garstang Blue Cheese	£18.0
CUMBERLAND STACK Double steak burger layered with a Cumberland patty and melter	£17.5 I cheddar
CHICKEN BURGER Crispy breaded chicken breast, jalapeño peppers, chilli jam and melted cheddar	£17.0
GARDEN BURGER (V) Breaded chickpea and vegetable burger with crushed avocado	£15.5

🦿 Proper Pies 🎾

Served with chunky chips, mus with extra gravy on the si	, ,	ed
STEAK & ALE Tender beef slow-cooked in an ale gravy (Served with extra gravy on the side)		£17.0
CHEESE & ONION Mild cheddar and onion in shortcrust pastry	(V)	£16.0

CHICKEN, MUSHROOM & TARRAGON £16.5 Succulent chicken in a herb sauce **BEEF & CRACKED BLACK PEPPER** £17.5 Rich and peppery beef pie (Served with extra gravy on the side)

\checkmark From the Grill >

All served with roasted tomato, flat mushroom,
chunky chips and garden peas

CHICKEN ESCALOPE Succulent, perfectly grilled chicken fillet	(GF DF)	£17.0
80Z RIBEYE STEAK Honeywells tender prime cut	(GF DF*)	£26.0
GAMMON STEAK (10oz or 5oz) Your choice of fried or poached egg included	(GF DF)	£18.0 £15.0

🤘 Hearty Mains 🏱

FISH & CHIPS Crispy battered haddock, chunky chips, mushy peas and homemade tartare sauce	Small Portion	£17.0 £14.0
PAN SEARED BREAST OF CHICKEN Served with crushed new potatoes, carrots, savoy cabbage and smoked paprika cream sa		£18.0
BAKED HADDOCK With charred cucumber, sautéed new potatoe slow-roasted tomatoes, olives and a caper ler		£18.0
VEGETABLE & MIXED BEAN CHILLI Served in a crispy tortilla basket with rice and		£16.0
CRISPY ITALIAN GNOCCHI Golden gnocchi with warm vegetable ratatoui and herb-dressed salad leaves	(DF V VG) Ile	£14.5
GARDEN GREENS FRITTATA Oven-baked with spinach, peas and cabbage Served with mixed leaves and new potatoes	(GF V DF)	£15.0



CHICKEN	(GF*)	£14.0
Crispy bacon, croutons, cherry tomatoes and Caesar dressing on mixed leaves		
PRAWN Succulent prawns nestled on a bed of fresh and cherry tomatoes, finished with crispy cr and a smooth Marie Rose sauce		£14.0

😪 Sides & Sauces 🏱

CHIPS Triple-cooked chunky chips or skinny fries	(GF DF V VG)	£4.5
BEER-BATTERED ONION RINGS	(GF V VG)	£4.0
HOUSE SAUCES Cracked black pepper (GF) • Blue cheese (GF) • Chip shop curry (DF VG)	(\/)	£3.5

👻 Desserts 🃎

STICKY TOFFEE PUDDING Warm sponge with butterscotch sauce and v	(∨) anilla ice cream	£7.0
ZESTY LEMON TART With a dollop of thick cream	(\/)	£6.5
CRÈME BRÛLÉE Chef's flavour of the day, served with homebo	(V GF*) aked shortbread	£7.0
RICH CHOCOLATE BROWNIE With rum & raisin ice cream	(V GF)	£7.0
TRIO OF ICE CREAMS Served with fruit coulis and Florentine fan wo	(V GF*) Ifers	£6.0
APPLE CRUMBLE Served with either cream, ice cream or custar	(GF* DF* V VG*) d	£7.0

Mashed or New Potatoes available as an alternative to listed menu items, please ask

ALLERGEN INFORMATION

We follow good hygiene practices in our kitchen however, whilst our dish may not specifically identify a specific allergen as an ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Also we are currently experiencing some variation to our normal food supplies and our ingredients may have changed. As a result dishes or their allergen content may have changed since your previous vis PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR INTOLERENCE BEFORE ORDERING.