



BRADBEER

BISTRO & BAR

Menu

All our products are farmed or supplied by local companies

Open daily – from Midday to 8.30pm



Light Bites & Starters

SOUP OF THE DAY <i>Freshly prepared seasonal soup served with a bread roll</i>	(GF* DF* V*)	£6.95
CHICKEN LIVER PÂTÉ <i>Smooth rich pâté with our own chutney and lightly toasted seeded bread</i>	(GF*)	£7.95
TORTILLA CRISPS <i>Crunchy tortilla crisps with hummus, guacamole and chilli jam</i>	(V)	£6.0
PRAWN SALAD <i>Juicy prawns with crisp mixed leaves, cherry tomatoes and croutons topped with a classic Marie Rose sauce</i>	(GF*)	£9.5
MARINATED OLIVES <i>Green and black olives marinated in herbs and oil</i>	(GF DF V VG)	£5.5
POTATO WEDGES <i>Crisp golden wedges with garlic mayonnaise</i>	(GF DF V)	£5.25
TRADITIONAL PLOUGHMAN'S <i>Honeywell's homecooked ham, Berry Lane's granary baton (8") and a whole pork pie, served with Lancashire cheese, alongside a pickled salad, fresh baby gem lettuce and a caramelised onion chutney</i>		£13.95

Gourmet Burgers

All served in a toasted brioche bun with lettuce, skinny fries and homemade coleslaw

CLASSIC <i>Double steak burger with tomato and cheese</i>		£15.95
CANADIAN <i>Double steak burger with steak Canadian, fried onions and cheese</i>		£17.75
KOREAN CHICKEN <i>Seasoned breaded chicken with hot sauce, kimchi and melted cheese</i>		£17.25
DOUBLE STACK <i>Steak burger with Korean chicken, crispy onions and cheese</i>		£17.95
GARDEN <i>Crisp breaded chickpea and vegetable burger with crushed avocado</i>	(V)	£15.95
SIGNATURE ADDITIONS (EACH) <i>Bacon (GF DF) • Black pudding (DF)</i>		£2.25

Proper Pies

Served with triple cooked chunky chips and mushy peas

STEAK & ALE <i>Tender beef slow cooked in rich ale gravy</i>		£17.95
BUTTER & CHEESE <i>Buttery layered potato and onions with melted cheddar baked until golden</i>	(V)	£16.50
CHICKEN STROGANOFF <i>Creamy chicken and mushrooms in a paprika sauce</i>		£16.95
BEEF & BLUE CHEESE <i>Slow cooked beef in a rich local Garstang Blue cheese sauce</i>		£18.25

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 visit.

PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR INTOLERANCE BEFORE ORDERING.

Hearty Mains

FISH & CHIPS <i>Hand battered haddock with chunky chips, homemade tartare sauce and mushy peas</i>		£17.95	Small Portion	£14.50
BRAISED BEEF STEAK <i>Slow braised beef with creamy mash, carrots, red cabbage and chefs thyme and Madeira sauce</i>	(GF DF)	£18.95		
BREAST OF CHICKEN <i>Pan roasted chicken breast with creamy mash, carrots, asparagus and English mustard sauce</i>		£17.5		
HADDOCK FILLET <i>Fresh haddock fillet with crushed new potatoes, roast courgette and a spiced tomato sauce</i>	(GF DF)	£18.25		
VEGETABLE & MIXED BEAN CHILLI <i>Served in a tortilla basket with rice and crushed avocado</i>	(DF VG V GF*)	£16.0		
CRISPY ITALIAN GNOCCHI <i>Golden crispy gnocchi with roast vegetable Bolognese and herb dressed leaves</i>	(DF V VG)	£15.5		
GARDEN GREENS FRITTATA <i>Oven baked with asparagus, peas and courgette served with dressed leaves and new potatoes</i>	(GF V DF)	£15.95		

Alternative Sides

Mashed or new potatoes, triple cooked chunky chips or skinny fries are available as an alternative to listed menu item

CHICKEN ESCALOPE <i>Succulent grilled chicken escalope</i>	(GF DF)	£17.95
GAMMON STEAK (10oz or 5oz) <i>Gammon steak with fried or poached egg</i>	(GF DF)	10oz £18.50 5oz £15.50

Served with roasted tomato, flat mushroom, chunky chips and garden peas

Sides & Sauces

CHIPS <i>Triple cooked chunky chips or skinny fries</i>	(GF DF V VG)	£4.75
BEER-BATTERED ONION RINGS <i>Served with coulis and thick cream</i>	(V VG)	£4.25
HOUSE SAUCES <i>Cracked black pepper (GF) • Blue cheese (GF) Chip shop curry (DF VG) • Red wine gravy (VG*) Smoked parika & brandy (GF)</i>	(V)	£3.50

Desserts

STICKY TOFFEE PUDDING <i>Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream</i>	(V)	£7.50
FOREST FRUIT CHEESECAKE <i>Served with coulis and thick cream</i>	(V GF)	£7.25
CRÈME BRÛLÉE <i>Chefs flavour of the day with home baked shortbread</i>	(V GF*)	£7.50
RICH CHOCOLATE BROWNIE <i>With rum and raisin ice cream</i>	(V GF)	£7.50
TRIO OF ASSORTED ICE CREAMS <i>Three scoops of ice cream with fruit coulis and Florentine fan wafers</i>	(V GF*)	£6.50
APPLE CRUMBLE TART <i>Warm apple crumble tart served with cream, ice cream or custard</i>	(V)	£7.25