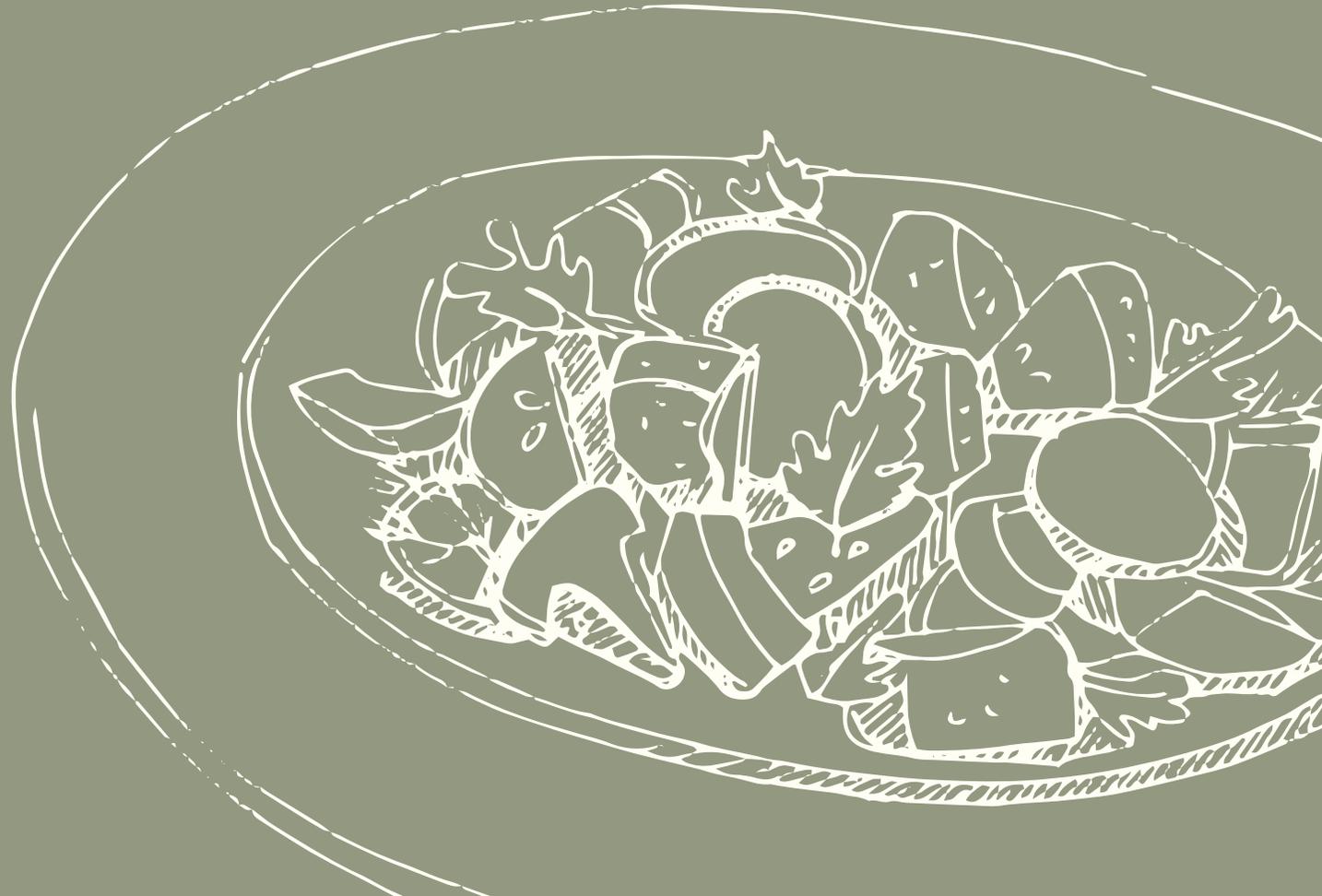


Lunch Menu



Enjoy a selection of mouth-watering dishes from our Lunch Menu:

2 courses £11.95

3 courses £13.95

Available Monday to Friday 12 noon to 5pm

Starters

Homemade Soup (v)

A large bowl of freshly prepared soup, served with rustic bread & butter. Please ask for today's choice.

Homemade Smoked Mackerel Pâté

Homemade smoked mackerel and cream cheese pâté with fresh lemon and dill served with baked bread sticks.

Creamy Garlic Mushrooms (v)

Sauté chestnut mushrooms in a garlic and herb cream, served on toasted granary bread.

Black Pudding and Potato Rosti

Slices of black pudding and bacon served on a potato rosti, topped with a leek and wholegrain mustard sauce.

Customers concerned about the presence of allergens are welcome to ask a team member for assistance when choosing their meal. (gf) Gluten free dish. All weights are approximate uncooked weights. Some fish products may contain small bones. All meals subject to availability. Menu items may vary in each of our pubs.

(v) Suitable for vegetarians. (ve) Suitable for vegans. Whilst we take great care to preserve the integrity of our vegetarian products, we must advise that these products are handled and cooked in a multi-kitchen environment. We accept all major credit and debit cards supported by a valid PIN number and cash.

11/17 - TC/HG



To see details of our other pubs visit www.broadoakpubcompany.co.uk

Mains

Small Beer Battered Cod

Traditional hand battered cod served with hand cut chips, mushy peas and tartare sauce.

Cumberland Sausage & Mash

Two Cumberland sausages served on black pudding mashed potato topped with a caramelised onion and red wine gravy.

Homemade Cheese and Onion Pie (v)

Deep dish pie with mature cheddar, onions and potatoes in puff pastry. Served with hand cut chips and seasonal vegetables.

Beef & Ale Pie

A slice of homemade pie of tender chunks of beef, mushrooms and onions cooked in one of our real ales from the bar. Served with hand cut chips, seasonal vegetables and a jug of gravy.

Small Breaded Scampi

Breaded Scottish single tail scampi, served with hand cut chips, garden peas and tartare sauce.

Peppered Mushroom Tart (v)

Short crust pastry tart filled with sauté mushrooms, red onions and peppers topped with a peppercorn sauce and herb crust. Served with hand cut chips and salad garnish.

Smoked Scottish Haddock Fishcake

A smoked haddock fishcake with a smoked applewood cheddar cheese sauce centre coated in Scottish oats, served with garlic bread and salad garnish.

Moroccan Cous Cous & Vegetable Salad (ve)

A warm Moroccan spice infused cous cous mixed with roasted diced vegetables drizzled in a fresh herb olive oil.

With Grilled Chicken

With Grilled goat's cheese (v)

Desserts

Sticky Toffee Pudding (gf)

Date and toffee flavoured sponge with sticky toffee sauce

Chocolate Brownie

Chocolate brownie topped with vanilla ice cream and chocolate sauce

Ice cream

Choose from a selection of Cheshire Farm ice creams made locally at Tattenhall