



BRADBEER

BRASSERIE

All our products are farmed or supplied
by local companies

Wednesday to Sunday Midday—8:30pm

Monday and Tuesday from 5:00pm—8:30pm

Please note your table and order at the bar

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.

LIGHT BITES AND STARTERS

SOUP OF THE DAY served with bread roll	GF DF GF* DF*	£6.5
PATE with Chutney and Toast	GF GF*	£7
FLAT BREAD AND TORTILLAS CRISPS		£4.5

Hummus, Olive oil and Balsamic

ASSORTED OLIVES	GF DF VG	£3.8
WEDGES WITH AIOLI	GF DF VG*	£3.95
PORK, BLACK PUDDING & APRICOT TERRINE		£7.5

with a Toasted muffin, Poached egg and Honey & Mustard Dressing

CLASSIC MAINS

FISH AND CHIPS Crispy battered Haddock with Triple cooked Homestyle Chunky Chips, homemade Tartare sauce and Mushy Peas		£14 £10.5
LAMB SHANK Served with creamy mash, red cabbage, carrots, and a redcurrant gravy.	GF DF*	£21
CHICKEN ESCALOPE with Tomato, Mushroom, chunky Chips and Peas	GF DF	£15
HADDOCK FILLET with crushed new potatoes, roasted courgettes, Carrots and Provençale sauce	GF DF	£16
8OZ RIB EYE STEAK Cooked the way you like it and served with Tomato, flat Mushroom, chunky Chips and Peas	GF DF*	£23
STEAK AND ALE PIE With Chips, mushy Peas and extra Gravy		£14
CHEESE AND ONION PIE Served with Chips, mushy Peas		£13
CHICKEN AND LEEK PIE Served with Chips, mushy Peas		£13.5
BEEF & BLUE CHEESE PIE With Chips mushy Peas and extra Gravy		£14
GAMMON STEAK served with Tomato, Flat Mushroom, chunky Chips, Peas and Fried or Poached egg,	GF DF	10oz £16.5 5oz £12.5
VEGGIE CHILLI served with Rice in a Tortilla basket, Guacamole	DF VG GF*	£14
CRISP GNOCCHI Vegetable and Tomato Casserole, Herb oil	DF VG	£11.5
BAKED CAMEMBERT Wild mushroom and Spinach Ragu		£13

Mashed or new potatoes available as an alternative to listed menu items please ask

BURGERS

all served on a toasted bun with lettuce, tomato, skinny chips and with homemade coleslaw. Add bacon to your burger for £1.5

CLASSIC Steak Burger topped with melted Cheese		£12.5
BBQ PORK A Burger with Pulled pork, crispy Onions and Cheese		£15
BLACK AND BLUE Steak Burger topped with Black Pudding and Garstang Blue Cheese		£14.5
CAJUN SPICED CHICKEN BREAST with chilli jam and cheese		£14
GARDEN Chickpea and vegetable Burger, topped with Guacamole		£13

SIDES & EXTRAS

CHIPS Triple cooked Homestyle Chunky or Skinny	GF DF VG	£3.5
BEER BATTERED ONION RINGS	DF VG	£3
SAUCES Cracked Black Pepper GF Blue Cheese GF Port and Red Currant GF DF Chip Shop Curry DF VG		£3

DESSERTS

BREAD BUTTER AND BRIOCHE PUDDING Filled with chocolate chips, sultanas topped with custard.		£7
CHOCOLATE BROWNIE With Rum and Raisin Ice Cream	GF	£6.5
STICKY TOFFEE PUDDING With a scoop of Vanilla Ice Cream		£6
ASSORTED ICE CREAMS Served in Brandy snap basket and drizzled with a fruit coulis	GF*	£5.8
CREME BRULEE Chefs Brûlée of the day with a home baked shortbread	GF*	£6.5

GF - Gluten Free | *GF* - Can be Gluten Free | DF - Dairy Free | *DF* - Can be Dairy Free | VG - Vegan | *VG* - Can be Vegan
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