



N I B B L E S

Farmhouse Loaf and Chicken Gravy	4.50
made to share, our gravy is freshly made in-house from the rotisserie chicken DF	
Pork Crackling	4.50
fresh chilli and spring onion, served with homemade apple and fig ketchup	
Cumberland Chipolatas	4.50
with homemade honey and cider mustard DF	
Whitebait	4.50
dusted with cayenne salt, served with cucumber and mint yoghurt	
Nocellara Olives	3.50
with citrus and chilli marinade DF VG	
Baked Kale and Sesame Seed Crisps	2.75
dusted with ras el hanout spices DF VG	

Welcome to the place for adventures in tastes and experiences. Trade your inquisitive nature for an array of flavours, textures and commodities in our old-style rotisserie menu. A commerce of deli boards, house classics and Hanging Kebabs™ with exotic anecdotes left behind by passing merchants. But amidst the whirl of aromas, sounds, food and drink, it is not just tastes and textures to explore; ideas may be traded, experiences compared, and conversations exchanged.

STARTERS

Rotisserie Chicken Wings 7.50	Baked Camembert 7.50	Prawn and Chorizo Skewer 7.50	Homemade Houmous 5.75
coated in our Scotch bonnet hot sauce served with blue cheese dip	with honey, fresh rosemary, skewered granary croutons and Braeburn apple wedges	minted peas, drizzled with cucumber and mint yoghurt	with blackened tomato salsa, crudités and toasted flatbread DF VG
Rotisserie Pork and Black Pudding Fritters 6.95	Rotisserie Duck Rilette 6.95	Aubergine, Cream Cheese and Sun-Dried Tomato Fritters 5.95	Vietnamese Vegetable Spring Rolls 5.95
apple and fig ketchup, served with homemade piccalilli	served with fig chutney and baked granary toast DF	served with lemon and rosemary honey, rocket and pinenut salad V	with peanut and chilli pickle VG

DELI BOARD

12.50 Select four items from any of the categories below, all served with sourdough bread <i>Add an extra item for 3.50</i>	
Homemade Favourites	Rotisserie
Houmous with blackened tomato salsa V	Red and yellow peppers DF VG
Nocellara olives with a citrus and chilli marinade V	Roast chicken in coronation sauce
Raw vegetable and herb couscous V	Hand-carved honey mustard glazed ham DF
Beetroot and feta dip with crudités V	Handmade roast pork and black pudding sausage roll
Hot Pots	Salads
Smoky beans and lamb meatballs DF	Apple, celery, candied walnut and blue cheese, with honey cider mustard dressing V
Roast chorizo with tomato, shallots, rosemary and red wine DF	Chickpeas, bulgur wheat, shaved fennel, apricot, pomegranate and toasted almond flakes V
Blue cheese fondue with pulled rotisserie chicken and fig chutney	Grilled broccoli, peas, radish, fresh mint and goat's cheese V
Piri Piri glazed chicken wings DF	Red and white quinoa, crumbled feta and watercress with avocado, lime and coriander dressing V
Cheese	
Long Clawson Stilton V	
Shorrocks 2-year aged Lancashire V	
Berkswell hard ewes' milk cheese	
Camembert stuffed with mushrooms and truffle oil V	



HOUSE CLASSICS

Beef Burger 11.75	Grilled Chicken Burger 11.75
with homemade tomato jam and served with vine tomato, red onion and rocket	with homemade tomato jam and served with vine tomato, red onion and rocket DF
<i>Add a topping +1.25 each</i>	
Smoked Streaky Bacon Shorrocks Lancashire Cheese Avocado Long Clawson Stilton Fried Onions	

Chargrilled 10oz Sirloin 19.50	Beer-Battered Fish and Chips 13.95
with a roasted mushroom, plum tomato, watercress and properly seasoned chips DF	made with our home-brewed speciality ale, served with minted peas and house tartare sauce
Duck Hash 13.95	Pan-Fried Seabass 15.95
rotisserie duck, sweet potato, red onions, homemade brown sauce, a fried duck egg and tenderstem broccoli	white bean and beetroot purée, soya beans, peas, dressed with gremolata DF

SIDES

House Chips 4.50	Roast Tiny Tot Potatoes 3.25
with truffle, garlic, rosemary and Berkswell cheese	with garlic, rosemary and sea salt V
Properly Seasoned Chips DF V 3.50	Sweet Potato Fries DF V 4.50
Market Greens 3.50	Sautéed Kale 4.25
grilled broccoli, peas, radish, fresh mint and goat's cheese V	with broccoli, mangetout, green beans, cherry tomatoes and garlic butter V
Marco's Salad 3.50	Vasco's Salad 3.50
red and white quinoa, crumbled feta and watercress with avocado, lime and coriander dressing V	chickpeas, bulgur wheat, shaved fennel, apricot, pomegranate and toasted almond flakes coriander dressing V
Raw Vegetable Couscous 3.50	Columbus Waldorf Salad 3.50
a medley of carrot, broccoli, cauliflower and sweet potato VG	apple, celery, candied walnut and blue cheese, with honey cider mustard dressing
Charred Sweetcorn 4.25	Rotisserie Chicken Gravy 1.25
with garlic butter V	

THE ROTISSERIE

MEATS

Delicious meats cooked low-and-slow in their own juices for unrivalled flavour. All paired with a vibrant, homemade dipping sauce and properly seasoned chips.

Upgrade to House Chips or Sweet Potato Fries for an additional 1.00

Half Chicken 12.50	Lamb Leg 13.25
Red Tractor assured chicken with Piri Piri sea salt, served with our Scotch bonnet hot sauce DF	brushed with fresh rosemary and garlic sea salt, served with cucumber and mint yoghurt
Duck Leg 13.25	Roast Pork 11.50
seasoned with star anise sea salt, served with harissa jam DF	outdoor-reared pork seasoned with garlic and rosemary sea salt, served with homemade honey and cider mustard

SALADS

Rotisserie meats combined with nourishing salads and vivid dressings.

Roast Pork 6.95 / 11.50	<small>Small</small> / <small>Large</small>
with homemade honey and cider mustard, Braeburn apple slices, shaved fennel, celery, candied walnuts and Long Clawson Stilton	
Roast Chicken 6.95 / 11.50	<small>Small</small> / <small>Large</small>
with harissa jam, charred broccoli, peas, radish, fresh mint and goat's cheese	
Roast Lamb 6.95 / 11.50	<small>Small</small> / <small>Large</small>
OR	
Grilled Halloumi 6.95 / 11.50	<small>Small</small> / <small>Large</small>
both served with Moroccan spices, bulgur wheat, chickpeas, apricots, pomegranate and toasted almonds, with cucumber and mint yoghurt V	

HANGING KEBABS™

Lamb Kofta 13.95	Tandoori Cod and King Prawn 13.95
served with Piri Piri sauce and properly seasoned chips DF	sopped in mango chutney, with pilau rice served with coriander and mint yoghurt
<i>All following kebabs sopped with sweet chilli and ginger...</i>	
Salt and Pepper Pork Belly 13.95	Chicken 12.95
served with properly seasoned chips	served with garlic butter and properly seasoned chips
Halloumi and Falafel 11.95	
served with garlic butter and vegetable couscous V	

PIES

Steak and Ale 12.50	Chicken, Ham and Leek 11.95
served with properly seasoned chips or spring onion mash, homemade pease pudding and rotisserie gravy	served with properly seasoned chips or spring onion mash, homemade pease pudding and rotisserie gravy

Butternut Squash, Goat's Cheese and Mushroom 11.95
served with properly seasoned chips or spring onion mash, homemade pease pudding and vegetable gravy V

DESSERTS

Chocolate and Peanut Butter Pudding 5.95	Bourbon Pecan Pie 6.75
with lime and banana jam DF VG	with vanilla ice cream and cola syrup V
Chocolate Orange Sundae 5.50	Grilled Pineapple 5.75
chocolate brownie, orange jelly, orange marmalade sauce, chocolate sauce and orange popping candy	with vanilla and star anise syrup, toasted coconut and rum frozen yoghurt V
Baked Chocolate Chip Cookie Dough 6.25	Sticky Toffee Pudding 5.95
served warm with salted caramel ice cream and toffee sauce V	with vanilla ice cream V

V = vegetarian **VG** = vegan **DF** = dairy free

*If you have any special dietary requirements, please request our allergen information.
A non gluten menu is also available upon request.*