

THE CONTINENTAL

The Spring/Summer Menu 2017

Nibbles

OLIVES
£3.50



WARM HOME MADE
SAVOURY MUFFINS
OF THE DAY

Served with hummus

£3.95



MIXED PLATE

Olives, sun-dried tomato,
bruschetta with hummus and
single muffin of the day

£5.95



MIXED CIABATTA BREAD

With balsamic vinegar dip

£3.95



Sides

MIXED LEAF SALAD
£3.25



THICK CUT CHIPS

£3.50



NEW POTATOES

£3.50



SEASONAL VEGETABLES

£2.95



MASHED POTATO

£3.50



BREAD BASKET

£3.50



*We can accommodate
for all types of dietary needs.
Please ring ahead if you have
any specialist requirements,
or ask a member of the team
when dining with us.*

Starters

HOME-MADE
SOUP OF THE DAY
£4.00



HOME-MADE PATE

Served with salad garnish,
lemon, thyme, caramelised
onion, pear & balsamic relish
& warm toast

£5.95

SCOTTISH OAK
SMOKED SALMON,
SPRING ONION SALSA

Garnished with cucumber
frizzy endive, soft boiled
quail egg & red caviar

£6.25



GOATS CHEESE MOUSSE

With pickled apple
& walnut salad

£5.95

CORONATION
CHICKEN TERRINE

On curried oil dressed leaves
with home-made
mango chutney

£5.95



SMOKED
BREAST OF DUCK,
BURY BLACK PUDDING
& SMOKED BACON HASH

Finished with fried duck egg

£6.50

AVOCADO,
GARLIC ROASTED
CHERRY VINE
TOMATO SALAD

Spring onion, baby beetroot,
strawberry & snap pea
with aged balsamic drizzle

£5.50



Salads

CLASSIC CAESAR
SALAD

With crisp leaves, Caesar
dressing, Parmesan shavings
& anchovies (optional)

CHICKEN 9.95
SALMON 10.95

VEGETARIAN
CAESAR SALAD

Sandham's Lancashire
crumbly cheese

£7.25



WILD RICE, PINE NUTS,
GRAINS & AVOCADO
DRESSED MIXED SALAD

With coconut
yoghurt dressing

£10.95



SMOKED

DUCK BREAST SALAD

Smoked bacon, garlic roasted
cherry tomato, pecan nut,
watercress with canadian
maple syrup dressing

£13.50



FETA CHEESE &
WATER MELON SALAD

With fresh basil, heritage
tomatoes and an aged
balsamic dressing

£12.00



OUR HAND PICKED
SELECTION OF
GINS OFFER A WIDE
RANGE OF EXCITING
FOOD PAIRING
POSSIBILITIES.

Try a strong traditional juniper-
based gin like Tanqueray no. 10
& Fever Tree tonic with our
home made Pate.

A fresher more floral taste like
Hendricks with a cucumber
garnish goes well with our
Smoked Salmon dishes.

Those with a sweet tooth
should try Warner Edwards
Rhubarb Gin & ginger ale
alongside one of our
beautiful desserts.

Sarnies

TUESDAY - SATURDAY:
LUNCHTIME ONLY
12PM UNTIL 2.30PM

All served with
salad garnish & crisps

Add chips to any sandwich for
£2.00

MATURE CHEDDAR

With tomato relish

£4.95



PRAWN & LEMON
MAYONNAISE

£5.50

ROASTED HAM

£5.50

FLEETWOOD SMOKED
SALMON, CREAM CHEESE
& CHIVES

£5.50

SANDWICH OF THE DAY

Cold £5.50

Vegetarian £4.95

Hot £5.95

SOUP AND ANY COLD
SANDWICH

£7.95

Grilled

CHAR-GRILLED RIBEYE STEAK

£15.95

CHAR-GRILLED RUMP STEAK

£14.95

Served with tomato, breakfast
mushroom, thick cut chips
& salad garnish

Add mushroom sauce or
peppercorn sauce

£1.50

Mains

CHAR-GRILLED
PORK LOIN CHOP

With sweet potato purée, BBQ
spiced beans & jalapeno slaw

£13.95

SEASAME SEED
BLACK PEPPER & LIME
CRUSTED ROASTED
FILLET OF SALMON

On seasonal greens
with red curry sauce

£14.95

BAKED SAUSAGES
OF THE DAY

Over butter mash &
home made onion gravy

£8.95

BUTTERNUT
SQUASH, PINE NUT &
GORGANZOLA
CHEESE RISOTTO

£9.95

SLOW-COOKED
LAMB SHANK

With spring onion &
garlic mash, butter carrots &
roasted lamb gravy

£14.95

GARLIC PAN FRIED
BREAST OF CHICKEN

With seasonal greens & lemon
& herb crème fraiche

£13.50

AUBERGINE, CHICKPEA
& LENTIL MOUSSAKA

With a side of summer salad

£9.95

THE CONTINENTAL ROAST
(Sundays Only)

£10.95

Puddings

WARM APRICOT
BREAD AND BUTTER
PUDDING

Served with vanilla bean ice cream

£5.50

BELGIAN WHITE
CHOCOLATE,
PISTACHIO NUT &
HONEY PANNA COTTA

With home made condensed
milk & honey comb ice cream

£5.50

INDIVIDUAL LEMON &
BLUEBERRY CHEESECAKE

With Elderflower sorbet

£5.50

SUMMER FRUIT MESS

With rhubarb & gin jelly

£5.50

ICE CREAM

Vanilla bean or chocolate

£4.00

Please check for our
specials list for our
"SWEETS OF THE DAY"

HERE'S A COUPLE
OF WINE MATCHING
SUGGESTIONS BASED
ON THIS MENU...

Our Pablo Y Walter Malbec
with its dark fruit flavours &
spicy finish pairs particularly well
with steaks & our Char-grilled
Pork Chop with spiced beans.
For those who enjoy a more
robust red, try the Cabaret
Frank alongside the slow
cooked Lamb Shank or Smoked
Duck Breast dishes.

The Cloud Factory Sauvignon
Blanc is a balanced white with
delicate citrus notes which pairs
wonderfully with fish & poultry,
whereas the False Bay Chenin
Blanc is an ideal accompaniment
to the spiced flavours of the
aubergine chickpea & lentil
Moussaka.