

Nibbles

OLIVES
£3.50



WARM HOME MADE
SAVOURY MUFFINS
OF THE DAY

£3.95



MIXED PLATE

Olives, sun-blush tomato,
bruschetta with hummus &
single muffin of the day

£5.95



MIXED CIABATTA BREAD

With balsamic vinegar dip

£3.95



Starters

HOME-MADE
SOUP OF THE DAY
£4.00



HOME-MADE PATE

Served with salad garnish,
plum & ginger relish and
warm toast

£5.95

BURY BLACK PUDDING
SUN-BLUSH TOMATO &
SMOKED BACON BAKED
POTATO CAKE

Finished with fried duck egg
with home-made brown sauce

£5.95

INDIVIDUAL
GORGONZOLA
& MASCARPONE
CHEESECAKE

With dressed leaves & red
onion & port dressing

£5.95

WILD MUSHROOM
RISOTTO

Garnished with crispy leeks

£5.95



INDIVIDUALLY BAKED
CORNISH CRAB MAC
with warm corn muffin

£5.95

TRIO OF FISH

Oak smoked salmon, dill &
lemon cream cheese timble,
Thai marinated king prawn
and Gin & Tonic home
cured salmon

£6.50



Salads

CLASSIC CAESAR
SALAD

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

CHICKEN 9.95
SALMON 10.95

VEGETARIAN
CAESAR SALAD

With half avocado

£8.50



WARM HAM HOCK,
BURY BLACK PUDDING
& CRUMBLY LANCASHIRE
CHEESE

With puy lentil & roasted
cherry tomato or whole grain
mustard dressed salad.

£11.50

CARAMELISED
BABY BEETROOT,
GARSTANG BLUE CHEESE

With roasted Hazelnut &
organic watercress orange
dressed salad.

£11.50



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

Last Stand Chardonnay with
its prominent tangerine notes
and hints of grapefruit, lime
and spice pairs wonderfully
with the roasted breast of
chicken or baked loin of Hake.

Whereas the Macon-uchizy
Domaine Detalmard with
its lemony aromas and rich
ripe fruits would be a perfect
match with any of our mains.

The Moko Black Pinot Noir,
a sweetly fruited wine that
is soft, silky and sensual,
perfect with the slow cooked
black chilli glazed belly pork.
For those of you who enjoy
a more robust red, try the
Cabaret Frank alongside the
slow cooked sliced
lamb shoulder.

Ask a server for more details.

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

ROASTED
BREAST OF CHICKEN
With bubble & squeak
dauphinoise potatoes,
greens & roasted gravy

£13.95



SLOW COOKED SLICED
LAMB SHOULDER
WITH A BRIOCHE &
ROSEMARY TOPPING
Over mash & red wine sauce

£13.95

BAKED LOIN OF HAKE
ON A FRESH CORNISH
CRAB RISOTTO

With sweet tomato chilli salsa

£14.95



BAKED SAUSAGE
OF THE DAY

On butter mash with home-
made onion gravy

£8.95

BAKED CARAMELISED
ONION & GOATS CHEESE
TARTE TATIN

With a side of baby beetroot
& lambs lettuce

£9.50



SLOW COOKED BLACK
CHILLI GLAZED BELLY PORK
Served on skinny fries with a
side of sweet & sour slaw

£13.95



AUBERGINE & CHICKPEA
TAGINE STYLE STEW

Served in a home -made
bread cob

£9.95



THE CONTINENTAL ROAST
(Sundays Only)

£10.95

Puddings

CLASSIC CONTI HOME-
MADE WARM APRICOT
BREAD & BUTTER
PUDDING

Served with vanilla bean ice cream

£5.50



WARM PECAN, NUT &
TREACLE TART

With home made marmalade
ice cream with orange scented
chilled fresh egg custard.

£5.50



HOME -MADE
CHOCOLATE MUFFIN

Served with home-made
salted chocolate ripple ice
cream & milk chocolate sauce.

£5.50

DARK CHOCOLATE MOUSSE

With caramelised macadamia
nuts & home-made
Brooklyn snow

£5.50



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

THE CONTINENTAL'S
LARGE & VARIED BEER
SELECTION INVITES
MANY EXCITING BEER &
FOOD PAIRINGS. BELOW
ARE A FEW IDEAS TO
HELP YOU OUT.

Cask Ales offer a wide
range of possibilities. Our
Continental Bitter pairs well
with our Roast Chicken, IPAs
& dark ales like Stouts suit
stronger spicier flavours like
or Black Chilli Glazed
Belly Pork.

Those with a sweet tooth
might want to try a Belgian
Fruit beer to accompany
their dessert. Timmermans
Kriek or Framboise goes
perfectly with our Dark
Chocolate Mousse.

Ask a server for more details.

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.