

THE CONTINENTAL

The Autumn/Winter Menu 2016

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 mini 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



MASH 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 CHICKEN LIVER PATE

With salad garnish served with date & apple chutney & warm toast

£5.50

PULLED CONFIT OF DUCK & GARLIC TERRINE

Served on fine shredded sweet pepper & bean sprout oriental dressed salad with plum sauce drizzle

£6.50



BAKED CARAMELISED ONION, PEAR & BRIE TART

On a fizzy endive, fig & walnut salad with sticky port drizzle

£5.50



BAKED NATURALLY SMOKED HADDOCK & CHIVE POTATO CAKE

Served with quail egg salad & spicy red pepper sauce

£5.95



PARMA HAM, OAK SMOKED CHICKEN BREAST & GUACAMOLE TIMBLE

With corn chips salad

£5.95

ROASTED VEGETABLES, HALOUMI, POLENTA & BABY HERB LEAF SALAD

With ten year aged balsamic drizzle

£5.50



Salads

CLASSIC CAESAR SALAD
With crisp leaves, Caesar dressing, croutons, Parmesan shavings & anchovies (optional)

CHICKEN 9.95
SALMON 10.95

VEGETARIAN CAESAR SALAD

Sandhams Lancashire crumbly cheese

£7.25



FRESH BEETROOT, ORANGE, FETA CHEESE, SUNFLOWER SEEDS & WILD ROCKET SALAD

With fresh a tarragon dressing

£10.95



WARM PULLED PORK, CIDER, SULTANA, APPLE & GARLIC ROASTED SWEET PEPPER SALAD

Finished with pork scratchings

£11.95



ROASTED BUTTERNUT SQUASH, QUINOA, CHICKPEA & PEASHOOT SALAD

with balsamic dressing

£8.95



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

Why not try a bottle of Pinot Noir which is very versatile and pairs well with any of our fish or red meat dishes, where as the intense flavours of the Cabaret Frank works wonderfully with the slow cooked belly pork.

A rich exotically fruity wine like the Adobe Viogner works fantastically well with the cauliflower, & sweet potato curry, whilst a fresh & fruity Chenin Blanc like our False Bay goes great with salads or our spice roasted breast of chicken.

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

CHARGRILLED RIBEYE STEAK
£15.50



CHARGRILLED RUMP STEAK
£14.50



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

Add mushroom sauce or peppercorn sauce

£1.50

Mains

BAKED SAUSAGES OF THE DAY
Over wholegrain mustard mash with home made onion gravy

£8.95

SPICE RUBBED, SLOW COOKED PULLED BEEF BRISKET

Mixed with seasonal vegetables & beer gravy topped with blue cheese mash with home made bread

£11.50



SPICE ROASTED BREAST OF CHICKEN
With green chilli slaw, sweet potato crisps & roasted gravy

£12.95



SLOW COOKED BELLY PORK

Served on black peas, barley & black pudding with apple pork jus

£12.95

BAKED SPICED COD LOIN

On lentil dal & pak choi

£14.50



MACARONI CHEESE BAKE

With a side of wild rocket & on sun-blush tomato salad with herb crisp bread

£9.50



CAULIFLOWER, SWEET POTATO & CHICKPEA CURRY

with wild black rice

£10.50



THE CONTINENTAL ROAST (Sundays Only)
£10.50

Puddings

WARM APRICOT BREAD AND BUTTER PUDDING
Served with vanilla bean ice cream
£5.50



ALMOND, COCOA, MAPLE SYRUP & AVOCADO CAKE

Served with Canadian maple syrup mascarpone

£5.50



INDIVIDUALLY BAKED SLOE GIN, PLUM, APPLE & BLACKBERRY CRUMBLE

Served with vanilla bean ice cream

£5.50



BELGIAN MILK CHOCOLATE & ORANGE BRÛLÉE

Served with home made grand marnier & orange ice cream

£5.50

ICE CREAM

Vanilla bean or chocolate
£3.95



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

BEER MAKES A GREAT ACCOMPANIMENT TO FOOD AND, AS WITH WINE, CERTAIN STYLES OF BEERS WORK BETTER WITH DIFFERENT STYLES OF FOOD, TRY THESE...

The deep flavours of our Belgian beers pair perfectly with our winter warming red meats.

For the lighter drinker why not try our grapefruit infused Schofferhofer wheat beer at 2.5% a tasty alternative to our stronger beer range.

Why not try one of our dark beers to accompany your dessert, such as the Westmalle Dubbel?

Ask a server for more details.