



# 1740

BAR | KITCHEN

## NIBBLES

### BLACK PUDDING BON BONS 6.95

CRISPY GOLDEN BITES OF LANCASHIRE BLACK PUDDING, SERVED HOT AND MOREISH

### HONEY GLAZED PORK CHIPOLATAS (GF) 6.5

SUCCULENT PORK SAUSAGES GLAZED IN LOCAL HONEY

### HUMMUS AND TOASTED SOURDOUGH (GFA) 5.5

SMOOTH HUMMUS WITH WARM, TOASTED ARTISAN SOURDOUGH

### GORDAL'S MARINATED OLIVES (GF) (VE) 5.5

A GENEROUS BOWL OF MARINATED OLIVES WITH A TOUCH OF SEA SALT

### CRISPY CHICKEN WINGS 6.95

WITH A RANCH DRESSING

## STARTERS

### HOMEMADE SOUP OF THE DAY (GFA) 8.5

OUR CHEF'S DAILY SEASONAL SOUP, SERVED WITH TOASTED SOURDOUGH

### SCOTCH EGG 8.5

HIGHGATE HENS' PASTURE-RAISED EGG LAID IN COCKERHAM, WRAPPED IN SEASONED SAUSAGE MEAT AND SERVED WITH BACON JAM CHUTNEY

### CHICKEN LIVER PATE (GFA) 9

SMOOTH HOUSE PATE WITH FARMHOUSE CHUTNEY AND TOASTED SOURDOUGH

### BREADED MUSHROOMS (V) (GF) 8.95

WILD MUSHROOM, RISOTTO, SOFT CHEESE AND GARLIC MAYO

### BRAISED BEEF & CHEESE RAREBIT ON TOAST 10.5

WITH H.P JAM

### CRISPY FRIED SALT & VINGER SQUID 9.95

PICKLED ONION MAYO

### SPICY ONION BHAJHI (V) (VE) 9.5

MANGO CHUTNEY AND MINT YOGHURT



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## MAINS

### CUMBERLAND SAUSAGE WHIRL 18

BUTCHER'S SAUSAGE ON CREAMY MASH WITH TENDER STEM BROCCOLI AND BUTTERED CABBAGE, SERVED WITH RICH GRAVY

### BREAST OF CHICKEN (GF) 19.5

SERVED WITH CREAMY MASH AND A WILD MUSHROOM, SMOKED BACON AND A RICH STOCK GRAVY

### BRAISED BLADE BEEF (GF) 20.5

SERVED WITH HORSE RADISH MASH AND ROASTED CARROTS.

### FISH PIE 19

A CLASSIC OF SALMON, SMOKED HADDOCK AND KING PRAWNS IN A CREAMY SAUCE, TOPPED WITH MASHED POTATO, SERVED WITH BUTTERED GREENS

### AGED RIBEYE STEAK (GF) 26

COOKED TO YOUR LIKING, SERVED WITH PROPER CHIPS, OVEN ROASTED TOMATO, MUSHROOMS AND WATERCRESS SALAD

### 1740 BEEF BURGER 19

TOPPED WITH RAREBIT AND BACON IN A BRIOCHE BUN WITH ICEBERG, HOUSE BURGER SAUCE AND FRIES

### BEER-BATTERED HADDOCK (GFA) 19

IN CRISPY GOLDEN BATTER, SERVED WITH PROPER CHIPS, TARTARE SAUCE AND MUSHY PEAS

### 1740 BUTTER PIE (V) 19

SERVED WITH SPRING ONION MASH AND LANCASHIRE CHEESE SAUCE

### LANCASHIRE PORK BELLY 22.5

SLOW-ROASTED PORK BELLY WITH BLACK PUDDING, WHOLEGRAIN MASH, RED CABBAGE AND RICH GRAVY

### BUTTERNUT SQUASH & TOMATO CURRY (V) 16.5

SERVED WITH RICE VEGGIE SAMOSA AND MANGO CHUTNEY

### HOMEMADE CHICKEN & HAM PIE 19

SLOW-COOKED CHICKEN & HAM IN A CREAM SAUCE, ENCASED IN SHORTCRUST PASTRY,  
SERVED WITH PROPER CHIPS, MUSHY PEAS AND GRAVY

## SIDES

HAND CUT CHIPS / PROPER HAND-BATTERED ONION RINGS / FRIES

WATERCRESS SALAD / SEASON VEGETABLES

PEPPERCORN SAUCE / BLUE CHEESE SAUCE / CURRY SAUCE/  
CAULIFLOWER CHEESE

4 EACH

GRAVY 2.5



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## DESSERTS

### LEMON POSSETT 8.5

A LIGHT AND SILKY SET CREAM, SERVED WITH HOMEMADE SHORTBREAD

### CHOCOLATE BROWNIE 8.5

WARM, RICH CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

### APPLE CRUMBLE 8.5

A COMFORTING CLASSIC, SERVED WITH CRÈME ANGLAISE

### BERRY CRUMBLE 8.5

A COMFORTING CLASSIC, SERVED WITH CRÈME ANGLAISE

### BREAD & BUTTER PUDDING 8.5

A SUNDAY CLASSIC SERVED WITH VANILLA ICE CREAM AND A CRÈME ANGLAISE

### STICKY TOFFEE PUDDING 8.5

AN ALL-TIME CLASSIC WARM SPONGE, RICH TOFFEE SAUCE, SERVED WITH SALTED CARAMEL ICE CREAM.

### WALLING'S TRIO OF ICE CREAM 7.5

SPEAK TO OUR TEAM FOR OUR SELECTION OF FLAVOURS

## HOT BEVERAGES

AMERICANO 3 / DECAF AMERICANO 3.5 / ESPRESSO 2.5 / DOUBLE ESPRESSO 3.5

CAPPUCCINO 3.8 / LATTE 3.5 / FLAT WHITE 3.2 / MOCHA 3.8

HOT CHOCOLATE 3.9

MINI POT OF ENGLISH BREAKFAST TEA 3.95

FLAVOURED TEAS 3.5

ENGLISH BREAKFAST / EARL GREY / LEMON & GINGER / PEPPERMINT / RED BERRIES / RED BUSH

DECAF TEA 3.5

CAFETIÈRE OF COFFEE 3 / 4

### HAVE A LIQUEUR WITH YOUR COFFEE:

HENNESSY £4.9 £9.3

MARTELL £4.4 £7.3

FAMOUS GROUSE £3.9 £5.5

GLENFIDDICH £5.5 £9.5

BAILEY'S 3.9

**Food Allergies and Intolerances:** For information on allergens, please speak to a member of our team before ordering.  
Menus are subject to change without notice.