



~ FRIDAY 18TH AUGUST 2017 ~

In season: Crab, salt marsh lamb, prawns, haddock, coley, beetroot, broccoli, radishes, courgette, cucumber, coriander, dill, raspberries, strawberries, blueberries

NIBBLES

Marinated Olives (v) £3

Garlic & Herb Focaccia with garlic butter (v) £4

Black Pudding Bon Bons with Borough Bitter ketchup £4

Cumberland Chipolatas Borough Dark Ale & mustard glaze £4

Halloumi Fries with harissa yoghurt (v) £4

Salted-Baked Pork Belly Bites with sticky soy dip £4

STARTERS

Homemade Soup of the Day with crusty bread (v) £5

Chicken Liver Pate with date and apple chutney and wholemeal toast £6

Grilled Goats Cheese on beetroot rosti with chilli jam and espresso balsamic (v, gf) £7

Crayfish & Crab Tian with cucumber, radish and peashoot salad (gf) £7

Gin Cured Salmon with cucumber and dill salad, wasabi tonic dressing £7

~ Great for Sharing ~

Borough Platter a selection of cured meats and local cheeses with homemade chutneys and artisan bread £12

Vegetarian Platter a selection of local cheeses, olives, hummus, roasted vegetables, homemade chutneys and artisan bread (v) £12

Baked Eden Smokie (Cumbrian Smoked Brie) with focaccia finger bread, chutney and chilli jam (v) £12

MAIN COURSES

Cumbrian Rare-Breed Pork Belly crispy leeks, crackling, black pudding bon bon, mashed potato and cider gravy (gf) £13

Beef and Onion Pie topped with shortcrust pastry and served with creamy mash potato and minted mushy peas £12

Swordfish Nicoise Pilling potatoes, mixed leaves, tomatoes, asparagus, citrus dressing & poached duck egg (gf) £15

Feta, Broccoli & Sundried Tomato Quiche with flaked almonds, sweet potato fries and a rocket and olive salad (v) £10

Lancashire Hotpot slow-cooked Lune valley lamb with root vegetables served with red cabbage (gf) £15

Cumbrian Chicken Breast with sautéed thyme potatoes, asparagus spears, Lancashire cheese sauce and bacon crisp (gf) £13

Cajun Style Cumbrian Chicken Salad on a bed of seasonal leaves, herb quinoa and roasted red peppers (gf) £12

Beer Battered Fleetwood Haddock served with thick-cut chips, minted mushy peas and tartar sauce £12

Chicken & Chorizo Hanging Skewer served with homemade coleslaw, thick-cut chips and leaf salad £14

Sweet Potato & Black Bean Chilli with red pepper, citrus quinoa, avocado, toasted seeds and coriander sour cream (v, gf) £11

~ Please ask if you would like to add some extra heat to your chilli ~

Rump Steak matured Lune Valley beef, with thick-cut chips, onion rings, roasted tomato, grilled mushroom and leaf salad £15

Fillet Steak matured Lune Valley beef, with thick-cut chips, onion rings, roasted tomato, grilled mushroom and leaf salad £22

Chateaubriand a 15oz fillet steak, cut to share. Thick-cut chips, onion rings, roasted tomato, grilled mushroom and leaf salad £45

Borough Burgers: Wyre Valley Beef Burger, Chicken Burger, or Homemade Vegetarian Burger

served in pretzel bun with thick-cut chips, gherkin and onion rings £13

Add Toppings £1 each:

Grandma Singletons Lancashire Cheese – Sandham's Flamin' Eck Chilli Cheese – Blacksticks Blue Cheese –

Chilli Jam – Smoked Bacon – Jalapeno

SCHOOL DINNERS

(Served Monday to Saturday 12PM till 6.30PM)

Fleetwood Fish Goujons with thick-cut chips and minted mushy peas £7

Borough Club Sandwich chicken, smoked bacon, served on wholemeal bread and served with chips or coleslaw £7

Steak Sandwich 4oz rump steak on focaccia, served with chips or coleslaw £7

Roasted Vegetable & Hummus Sandwich on focaccia, served with chips or coleslaw (v) £7

Cumbrian Rare-Breed Pork Belly crispy leeks, crackling, mashed potato and cider gravy (gf) £7

Sweet Potato & Black Bean Chilli with roasted red pepper, herb and citrus quinoa, avocado and toasted seeds (v/gf) £7

4oz Steak matured Lune Valley beef, with thick cut chips, onion rings, roasted tomato and grilled mushroom £7

4oz Wyre Valley Beef Burger or Homemade Veggie Burger served in a pretzel bun with thick-cut chips £7

Add Toppings £1 each: Grandma Singletons Lancashire Cheese – Sandham's Flamin' Eck Chilli Cheese – Blacksticks Blue Cheese – Chilli Jam – Smoked Bacon – Jalapenos

SIDES

Thick-cut chips £2.50

Sweet potato fries £2.95

Pilling new potatoes with parsley butter £4

Creamy mash £2.25

Beer-battered onion rings £2.25

Tenderstem broccoli with toasted almond butter £3.00

Mixed leaf and red onion salad £2.50

Braised & spiced red cabbage £2.50

Homemade coleslaw £1.50

Minted mushy peas £1.50

Stilton, Pepper or Diane Sauce £2.25

DESSERTS

Jaffa Sundae jaffa cake ice cream topped with chocolate sauce and orange dust £5

Eton Mess meringue mixed with fresh strawberries and whipped cream £5

Sticky Toffee Pudding butterscotch sauce, Cool Cow vanilla ice cream £6

Caramel Cheesecake with toffee popcorn, caramel, pretzels and Cool Cow salted caramel ice cream £6

Gooseberry Fool with toasted pistachios and homemade meringue and fresh mint £6

COOL COW OF GARSTANG ICE CREAM (gf) £4

(Three scoops)

Vanilla – Chocolate – Raspberry Sorbet – Salted Caramel – Cherry Amaretto – Bubble Gum – Carnival

THE BOROUGH CHEESEBOARD

3 cheeses £8

5 cheeses £10

Grandma Singleton's Lancashire – Butler's Farmhouse Blacksticks Blue – Goats Cheese

Eden Smokie (Cumbrian Brie) – Sandham's Flamin' Eck Chilli Cheese

HOT DRINKS

Espresso £1.95

Macchiato £2.25

Americano £2.50

Cappuccino £2.85

Latte £2.85

Mocha £2.95

Liqueur Coffee £4.50 **Hot Chocolate** £3.00

Tea £2.25 **Earl Grey** £2.25 **Fruit Tea** £2.25

THE BOROUGH WOULD LIKE TO THANK...

Real Lancashire Black Pudding Company, Haslingden, Lancashire | Docker Duck Egg Co., Myers Farm, Kendal, Cumbria | Cool Cow Ice Cream, Old Holly Farm, Garstang, Lancashire | Roy Scott's Butchers, Garstang, Lancashire | Appleby Creamery, Eden Valley, Cumbria | Mrs. Kirkham's Lancashire Cheese, Goosnargh, Lancashire | JJ Sandham's, Rostock Dairy, Barton, Lancashire | Dewlay Cheesemakers, Garstang, Lancashire | Butler's Farmhouse Cheeses, Inglewhite, Lancashire | Underhelm Farm (Lamb), Oxenholme, Cumbria | Storth End Farm (Pork), Stainton, Cumbria | Applegarth Farm (Pork, Lamb), Middleton, Cumbria | Abbotshall Farm (Beef, Pork), Cantsfield, Lancashire | Johnscapes Farm (Beef, Saltmarsh Lamb), Lyth Valley, Cumbria | Parsons of Kendal, Kendal, Cumbria | Cornvale Fine Foods, Melling, Lancashire | Altham's Butchers, Morecambe, Lancashire | Neve, Fleetwood, Lancashire | Pioneer Foods, Carlisle, Cumbria