THE
Birley Arms
HOTEL & GASTRO PUB

Bread

FOCACCIA £4.50
With mixed olives and balsamic

THREE POT £4.50
Pesto, beetroot humous and Tzatziki, served with rustic bread

3 SLICES GARLIC BREAD £4.50
With goats cheese dip and red onion jam

Starters

SOUP OF THE DAY (see special menu board) £4.50
With rustic bread

CHICKEN LIVER PARFAIT £6.95
With toasted rustic bread and homemade chutney

BIRLEY PRAWN COCKTAIL £7.25
Icelandic prawn, crushed avocado, crispy basket, homemade Marie rose sauce, topped with pink crevette

HOMEMADE LAKELAND VENISON PIE £6.95
On wilted spinach and a cranberry red wine jus

HOMEMADE FISH CAKE £6.75
With warm tartar sauce served with soft quail eggs

SCALLOP AND CHORIZO SKEWERS £8.95
Served with pesto dip and chickpea humus salad

BAKED RATATOUILLE £5.95
With Sandham's cheese Grattin and rustic bread

Tapas

Perfect with a glass of wine, as an appetizer or a side dish

1 Tapas £4.95 • 2 Tapas £7.95
3 Tapas £11.95

CAULIFLOWER & ASPARAGUS FRITTERS (V)
Curried Mayonnaise

BURY MINI BLACK PUDDING BANGERS
Cumberland, black pudding, spicy pork mustard mayonnaise

CRISPY CHILLI SQUID (GF)
Lemon & pepper mayonnaise

POPCORN SCAMPI
Crispy coated popcorn scampi, smoked paprika and lime mayo

DUCK SPRING ROLL
Plum and Hoisin dip

TWO COLCHESTER OYSTERS (GF)
Fresh Colchester oyster with lemon and shallot vinegar

CHICKEN SATAY SKEWERS (GF)
With peanut butter dip

LAMB AND MINT MEATBALL (GF)
Served with Tzatziki dip

PORK BELLY FRITTER
Served with elderflower apple sauce

GOAT CHEESE CROQUETTE
Almond coated croquette with beetroot humus

KING PRAWN TEMPURA
With sweet chili dip

BUTTERNUT SQUASH RISOTTO (GF) (V)
With coriander oil

FRESH CORNISH CRAB
pickled ginger and sweet chili glaze

STICKY FINGER SALT AND PEPPER RIBS (GF)

Mains

THAI GREEN CHICKEN CURRY £13.95
Chunks of chicken in a homemade Thai curry paste, coconut milk, peanut butter crostini and sweet potato fries

MAC AND CHEESE (V) £9.95
Birley style macaroni and cheese served with mixed salad with balsamic dressing

FISH AND CHIPS £11.95
Battered deep fried, line caught Haddock, minted crushed peas, real chips, tartar sauce, lemon

FISH PIE £12.95
Sea water prawns, Cod, Haddock and Salmon, parsley, baked with mashed potato and sprinkled with Sandham's Lancashire cheese and garden peas

CHEESE AND ONION PIE (V) £10.95
Short crust pastry, Sandhams's cheese and Shorrocks bomb, braised English onions, seasonal salad, homemade baked beans

THAI SEAFOOD GREEN CURRY £14.95
Mussels, clams, calamari, scallops and Tiger prawns in homemade Thai curry paste, coconut milk, peanut butter, crostini and sweet potato fries

STEAK AND ALE PIE £11.95
Homemade steak and ale pie, served with hand cut chips and mixed greens, jug of gravy

SMOKED HADDOCK RISOTTO £11.95
Creamy smoked haddock and leek risotto with roasted cheerier tomatoes, truffle oil and poached egg

HONEYWELL'S LAMB DUO £16.95
Lamb hot pot , , galette potatoes, herb crushed rack of lamb, minted red wine Jus with medley of vegetables

BIRLEY FRESH SEAFOD LINGUNI £14.95
Mussels, clams, squid, Tiger prawns, scallops, cheery tomato, chili, fresh herbs and white wine sauce

SEAFOOD RISOTTO £14.95
Cornish crab, topped with roasted scallops, black tiger prawns, roasted pepper and pine nut salsa

POACHED SALMON £15.95
Served on a medley of vegetables, new potatoes and hollandaise sauce

MOULES MARINIERE £11.95
Fresh Scottish mussels, garlic and herb, creamed white wine sauce, served with hand cut chips and rustic bread

PORK BELLY 'SURF & TURF' £16.95
5 hour braised pork with roasted scallop, prawns, sweet potato fries, medley of vegetables, light spiced plum sauce

REG JOHNSON HONEY-ALMOND DUCK £16.95
Duck breast on fondant potatoes, medley of vegetables and blackberry vodka sauce

8oz RIBEYE OF BEEF £17.95
British ribeye steak, served with Béarnaise sauce, rocket and parmesan salad, hand cut chips, portobello stuffed with spinach and walnut gorgonzola

BUTTERNUT SQUASH RISOTTO (V) £9.95
Topped with tempura vegetables and a drizzle of coriander, limes and scented sesame oil

Sharing Platters

CHATEAU-BRIAND (500G) £45.95
Prime British fillet of Beef cooked to your liking with shallot and garlic, medley of vegetables, Grattin Dauphinois served with béarnaise, pepper sauce and skin on fries

SEAFOOD PLATTER - FOR TWO £27.95
Salt and pepper Calamari fretti, Tempura prawns, smoked salmon crostini, Cornish crab and guacamole toast, fresh Colchester oysters, clams and mussel mariniere, smoked paprika mayonnaise, sweet chili dip, skin on fries and sweet potato fries mixed pot

COUNTRY PLATTER - FOR TWO £24.95
Whole baked Camembert, Parma ham and speck wrapped crostini, goat cheese panna cotta and tempura figs, Garstang blue fritters, chicken liver parfait, sweet potato fries and skin on fries mixed pot, homemade exotic fruit chutney and celeriac coleslaw

Sides

REAL CHIPS £2.95
SKIN ON FRIES (V) £2.95
BATTERED ONION RINGS (V) £2.95
BIRLEY HOMEMADE BAKED BEANS (V) £2.95
MEDLEY OF VEGETABLES (V) £2.95
SEASONAL NEW POTATOES (V) £2.95
PLUM TOMATO RED ONION SALAD £2.95

Birley Burgers

BEEF £10.95
Cooked to your liking, onion rings, fried egg, crispy pancetta, Garstang blue, spicy tomato relish and hand cut chips.

TUNA £10.95
Seared tuna avocado, roasted tomato with mixed leaves, mango, pineapple chili salsa, sweet potato fries

CHICKEN £10.95
Chicken breast fillet with sliced lemon, crème fraiche, parsley, lemon baby spinach, roasted tomato, brioche bun, skin on fries with chili dip

(GF) Gluten Free • (V) Vegetarian

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& GASTRO PUB

Salads or Wraps

CAESAR £9.50 **WRAP** £7.50
Crispy baby gem lettuce with parmesan, croutons, homemade Caesar dressing, grilled chicken and crispy pancetta

TUNA NICOISE £9.75 **WRAP** £7.75
Seared Tuna, soft boiled egg, olives, green beans, sun blushed tomato, olive tapenade, pesto, crostini, mixed leaves and balsamic vinaigrette

WALDORF £8.50 **WRAP** £6.50
A blend of shelled walnuts, mixed leaves, grapes, apples, crumbled Garstang blue cheese with yogurt mustard dressing

THAI BEEF SALAD £11.95 **WRAP** £9.95
Thai beef fillet, marinated in a Thai green paste seared on mixed leaves, pickled courgettes and winter asparagus

SHREDDED DUCK £9.75 **WRAP** £7.75
Goosnargh shredded duck, mixed leaves, pickled vegetables and hoisin dressing

GOATS CHEESE SALAD £7.95 **WRAP** £5.95
Almond coated goat cheese croquettes on beetroot, melon, mixed leaves salad, red onion jam and balsamic dressing

Sandwiches

LANCASHIRE CHEESE ON TOAST (V) £5.95
Worcestershire sauce dressing, Birley homemade baked beans
With Bacon £6.95

THE BIRLEY CLUB SANDWICH £7.95
Egg mayonnaise, chicken, pancetta, crushed avocado, lettuce and tomato

ROAST RUMP OF BEEF SANDWICH £8.95
Toasted ciabatta, caramelised onion relish and mustard mayonnaise

LANIGANS SMOKED SALMON & SEAWATER PRAWN £8.95
Bagel, capers, lemon, Marie Rose mayonnaise

Ice Cream

1 Scoop 95p • 2 Scoops £1.80
3 Scoops £2.50

FRENCH VANILLA
JAFFA CAKE
CHOCOLATE & MARSHMALLOW
SALTED CARAMEL
LEMON SORBET
RASPBERRY SORBET
PISTACHIO
STRAWBERRY SORBET

Mon - Fri 12pm - 6pm
Saturday 12pm - 5pm

Something Lite £6.95

THAI GREEN CHICKEN CURRY
Served with steamed rice

CAMEMBERT (GF)
Speck, Parma ham and new potatoes

JACKET POTATO OF THE DAY
Served with medley of vegetables and a choice of two fillings

MAC 'N' CHEESE BAKE (V)
Mixed leaves

GAMMON (GF)
Chips, peas, pineapple and egg

MUSHROOM OMELETTE (GF) (V)
Mixed salad

BANGERS AND MASH
Red onion gravy, Pugh piglett sausage

LASAGNE
Mixed salad

BUTTERNUT RISOTTO (GF)
With tempura vegetables

FISH AND CHIPS
Served with minted peas

MOULES MARINIERE
Fresh Scottish mussels, garlic & herb, creamed white wine sauce, served with rustic bread

BAKED RATATOUILLE (GF) (V)
With Sandham's cheese gratin and rustic bread

ROASTED CAJUN SALMON SALAD
Served with lemon dressing

CHICKEN CAESAR SALAD (GF)

6oz SIRLOIN STEAK
Served with rocket and parmesan salad, chips and bearnaise sauce

(GF) Gluten Free

ADD A DESSERT OR 1 TAPAS FOR ONLY
£10.95

ADD A DESSERT AND 1 TAPAS FOR ONLY
£14.95

(GF) Gluten Free • (V) Vegetarian

Desserts all £5.25

CRÈME BRULEE
Passion fruit, crème brulee with fresh berries and shortbread

STICKY TOFFEE PUDDING
Toffee sauce, Cornish clotted cream

PAVLOVA
Fresh fruit, raspberry sorbet, chantilly cream and passion fruit coulis

CHOCOLATE FONDUE
Warm toasted marshmallows, fresh fruit and almond friand

APPLE FRANGIPANE TART
Warm apple tart, served with salted caramel ice cream and toffee sauce

Coffee

ESPRESSO £1.80
A shot of illy coffee perfectly extracted for seconds

AMERICANO £2.50
Double espresso with hot water

MACCHIATO £1.80
A single espresso with a drop of frothed milk

CAPPUCCINO £2.85
A single espresso with a large layer of frothed milk

LATTE £2.85
A single espresso with hot milk and capped with a small layer of frothed milk

FLAT WHITE £3.20
A double espresso with hot milk, capped with a small layer of frothed milk

HOT CHOCOLATE £3.20
Hot milk in chocolate powder

MOCHA £2.95
A single espresso with a dash of chocolate powder and a large layer of frothed milk

WHITE CHOCOLATE MOCHA £3.20
A single espresso with white chocolate milk

LIQUEUR COFFEE £5.95
A single espresso with a choice of liqueur, finished with a double floating cream.

Double shot of liqueur add £3

Why not add a shot of our delicious syrups for only 50p (vanilla, hazelnut, rose, coconut)

All prices are inclusive of VAT at 20%. If you have an allergy to any food, or dietary requirement, please advise us prior to ordering. As market availability can vary, we reserve the right to alter dishes if necessary