



APPETISERS & SALAD

Chefs soup.

£6.00

Whiskey, chilli, tiger prawns, green leaves

£7.00 GF

Baked Camembert, honey, roasted garlic, chutney, ciabatta.

£8.50 V

Smoked mackerel pâté, apple relish, toast.

£7.50

Salmon and dill cakes, lemon & chive mayonnaise.

£7.50

Sautéed mushrooms, celeriac, toast, parmesan, rocket salad.

£6.50 V

Cured meats, roasted vegetables, olives, hand-made bread.

£9.50

Salad can be served as a starter or main course size.

Tomato, olive, cucumber, red onion, feta, mixed leaves, homemade vinaigrette.

£6.50/£12.00 V GF

Cos lettuce, bacon, anchovies, croutons, parmesan, Caesar dressing.

£6.50/£12.00 + Chicken £2.00

Walnut, pear, goats cheese, mixed leaves, homemade dressing.

£6.50/£12.00

TODAY'S CATCH

Today's fresh fish.
Please ask.

£ Market price

PASTA & MAINS

All pasta dishes are served with a choice of a green leaf salad or a handmade fougasse bread or have both for an additional £2.50.

All pasta dishes are available as gluten free, please ask.

Walnut, blue cheese, pappardelle pasta, grilled Mediterranean vegetables.

£12.50 V

Roasted courgette, aubergine, pepper, tomato lasagne.

£12.50 V

Bacon, mushroom white wine, garlic cream sauce tagliatelle.

£12.50

Tomato, caper, chilli linguine.

£12.00 V VE

Pork tenderloin, leek mash potato, kale, parsnip purée, cider and apple sauce.

£16.50 GF

Chicken breast mushroom, roasted shallots, Cabernet sauvignon sauce, crushed new potatoes, green beans.

£14.50 GF

Duck breast, dauphinoise, roasted carrot, green beans and cherry port jus.

£18.50 GF

Aubergine, chickpea, lentil, pepper loaf, tomato sauce, vegetables, choice of potatoes.

£13.00 V VE GF

8oz sirloin steak, bacon & cheese potato cake, oven roasted tomatoes, parmesan, rocket.

£20.00 + Peppercorn Sauce £1.50 GF

DESSERT

Sticky toffee pudding, caramel sauce. +Custard/Cream

£6.50 V

Chocolate brownie, brandied cherries, cherry sauce, thick cream.

£6.50 V

Poached pear, blackberry drizzle, thick pouring cream.

£6.50 V GF available as VE

Fruit Crumble. +Custard/Cream

£6.50 V available as GF

Lemon tart, summer berry salad. V

£6.50

White chocolate cheesecake, fresh raspberries.

£6.50 V

Pendletons cheese & biscuits. £8.00 + Taylor's Vintage Port £3.50

Ice cream/ Sorbet selection.

£5.00 V available as VE

Textures of chocolate

£7.50 V

SIDES & NIBBLES

Mixed green leaf salad.

£3.50 V VE GF

Seasonal vegetables.

£3.50 V

Potato bowl.

£3.50 V

Homemade bread, selection of dips.

£7.00 V VE

Fougasse bread.

£3.00 V VE

Handmade Garlic fougasse bread.

£3.50 V

Handmade Garlic fougasse bread, Mozzarella.

£4.00 V

Marinated mixed olives.

£3.50 V VE GF

White chocolate cheesecake, fresh raspberries. £6.50 V

Pendletons cheese & biscuits. £8.00 + Taylor's Vintage Port £3.50

Ice cream/ Sorbet selection. £5.00 V available as VE

Textures of chocolate £7.50 V

DIETARY REQUIREMENTS

V - Suitable for Vegetarians

VE - Suitable for Vegans

GF - Gluten Free

Menu items can sometimes be adapted to suit dietary requirements, please ask.

FOLLOW US!

Facebook

/pendletons

Twitter & Instagram

@pendletonsiow

www.pendletons.org

Sign up to the loyalty club on our website to collect points!



Food Allergies and Intolerances

Before ordering please discuss your requirements with a member of our team. Please be aware that all of our food is freshly prepared and so may contain nuts, fish bones and small shell parts. There may be a short wait during busy periods.

