



# APPETISERS & SALAD

Chefs soup.

**£6.00**

Garlic, lime, chilli, tiger prawns, bruschetta, rocket.

**£7.00**

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

**£8.50** **V**

Salmon and dill cakes, chilli dipping sauce.

**£7.50**

Field mushroom, spinach, red onion, blue cheese, rocket.

**£6.50** **V** **GF**

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

**£9.50**

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

Beetroot, 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** **V** **GF**

## 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 bread or have both for an additional £2.50.

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

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

**£12.50** **V**

Bacon, mushroom white wine, garlic cream sauce tagliatelle.

**£12.50**

Tomato, caper, chill tagliatelle. **V** **VE**

**£12.50**

Roasted courgette, pesto tagliatelle. **V** **VE**

**£12.50**

Sage, rosemary breaded pork tenderloin, shallot mash potato, kale, creamy bacon, mushroom sauce.

**£16.50**

Beef burger, chunky tomato relish, sweet potato wedges.\*  
Guacamole £1.50

**£14.00**

Smoked chicken breast, dauphinoise potatoes, green beans, red wine jus.

**£15.00** **GF**

Five bean burger, chunky tomato relish, sweet potato wedges.\* Guacamole £1.50

**£14.00** **V** **VE**

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

**£21.50** + Peppercorn Sauce £1.50 **GF**

# SIDES & NIBBLES

Mixed green leaf salad.

**£3.50** **V** **VE** **GF**

Seasonal vegetables.

**£3.50** **V**

Potato bowl.

**£3.50** **V**

Handmade bread, selection of dips.

**£7.00** **V** **VE**

Handmade bread.

**£3.00** **V** **VE**

Handmade Garlic bread.

**£3.50** **V**

Handmade Garlic bread, Mozzarella.

**£4.00** **V**

Marinated mixed olives.

**£3.50** **V** **VE** **GF**

# DESSERT

Sticky toffee pudding, caramel sauce.

+Custard/Cream/Ice cream

**£6.50** **V**

White chocolate torte, fruit compot.

**£6.50** **V**

Poached fruit, blackberry drizzle, thick pouring cream.

**£6.50** **V** **GF** available as **VE**

Fruit Crumble. +Custard/Cream

**£6.50** **V** available as **GF**

Dark chocolate pot, brandied cherries.

**£6.50** **V** **GF**

Cheese & biscuits selection.

**£8.50** + Taylor's Vintage Port £3.50

Ice cream/ Sorbet selection.

**£5.00** **V** available as **VE**

## 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.

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### 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.

