

THE LIQUORIST

STARTERS

Choose any three for 12

LEMON PAPRIKA CHICKEN Pan-fried chicken breast strips marinated in lemon and paprika, with sweet chilli sauce, cos lettuce, soya beans and sesame seeds.	5.00
SOUP OF THE DAY Finished with fresh cream and chive served with focaccia bread & butter.	4.00
BUFFALO CHICKEN WINGS Crispy fried chicken wings coated in blue cheese dressing, frank's hot sauce and garnished with celery and chives.	5.00
HONEY & MUSTARD GLAZED SAUSAGES Grilled Gloucester old spot sausage glazed with wholegrain mustard & honey.	4.50
PATATAS BRAVAS (v) Fried potatoes in a garlic & tomato sauce drizzled with mayonnaise and paprika.	4.50
TOMATO BRUSCHETTA (v) Toasted focaccia bread topped with tomato, red onion and fresh basil drizzled with a balsamic oil dressing.	4.50
CAULIFLOWER FRITTERS (v) Lightly coated and crispy fried cauliflower with a tomato & chilli salsa.	4.50
GOAT'S CHEESE & FIG PARCELS Goat's cheese and fig parcels with an apricot & ginger chutney garnished with pea shoots.	5.00
PANKO COATED CALAMARI Panko coated squid sticks with garlic mayonnaise and lemon.	6.00
POTTED DUCK Shredded duck, apricot & ginger chutney and served with toasted focaccia bread.	6.00
TEMPURA PORTOBELLO MUSHROOMS (v) Extra mature tickler cheddar cheese and slow roast tomato fondue for dipping with a dash of truffle oil.	5.00

BAR SNACKS

BREAD & OIL (v) Focaccia bread with olive oil and balsamic vinegar.	2.50
BREAD & OLIVES (v) Olives, focaccia bread, olive oil and balsamic.	4.50

SHARERS

CLASSIC NACHOS Tortilla chips topped with grated tickler extra mature cheddar, fresh red chilli, guacamole, sour cream and tomato salsa.	8.50
DUCK NACHOS Classic nachos topped with hoisin shredded duck.	10.50
MEAT SHARER Gloucester old spot sausages, garlic breaded mushrooms, bbq chicken wings, shredded duck, southern fried chicken goujons, pork pie, fries, dips and focaccia garlic bread.	17.00
VEGGIE SHARER (v) Mini baked camembert, asparagus, cauliflower fritters, olives, nachos, breaded garlic mushrooms, garlic focaccia bread, fries and dips.	15.50
BUTCHER'S BLOCK Scotch egg, sausage roll, shredded duck toasts, pork pie, pickles, dipping sauces and a choice of either Wiltshire ham & tomato or roast chicken, honey bacon & avocado sandwich.	19.00

MAINS

STEAK & ALE PIE Slow-cooked beef steak with caramelised onions and a rich ale gravy in a shortcrust pastry served with buttered mash, seasonal vegetables and red wine gravy.	11.50	FISH MIXED GRILL Hake, seabass & king prawns lightly grilled with garlic butter, served with a side salad and fries.	15.50
FISH & CHIPS Hand-battered cod file, chips, your choice of garden or mushy peas and tartare sauce.	12.50	GRILLED SEABASS FILLETS Fillet of seabass with puréed butternut squash served with wilted greens, soya beans and white wine & chive sauce.	13.50
SMOTHERED SHROPSHIRE CHICKEN Chicken supreme topped with honey-glazed bacon, Tickler extra mature Cheddar and sticky BBQ sauce, served with grilled tomato, Virgin Mary ketchup and served with chips.	11.50	MAC 'N' CHEESE (v) Cheese topped and grilled for extra gooeyness served with garlic focaccia bread.	8.50
MADEIRA CHICKEN White Shropshire chicken breast with a creamy portobello mushroom & Madeira sauce served with fries.	11.50	LOADED MAC 'N' CHEESE Gooey cheesy mac 'n' cheese topped with extra cheese, honey-glazed bacon and pulled cured beef all served with garlic focaccia bread.	11.00
SLOW-COOKED LAMB SHANK Tender slow-cooked lamb shank in a red wine gravy served with sweet potato mash and seasonal vegetables.	14.50	ASPARAGUS & PEA RAVIOLI Glazed with a cheese and basil butter and served with slow-roasted tomatoes, mixed seeds and Bella Lodi cheese shavings.	9.50
		CHICKEN & CHORIZO RISOTTO With spinach, slow-roasted tomatoes and garnished with pea shoots.	11.50

GRILLS

All our steaks are sourced from Little Middop Farm in the Ribbles Valley, Lancashire. All served with chips, roasted beef tomato wedges, charred baby gem, crispy onions and Worcester sauce butter.

10oz SIRLOIN **17.50** 8oz RUMP STEAK **13.00** 16oz RIB EYE **20.50**

Top your steak with:

Sautéed mushrooms in a creamy peppercorn sauce 2.00	Bacon and asparagus 3.50	Garlic prawns 3.50
	Beer-battered onion rings 1.50	Calamari sticks 2.50

BURGERS

All burgers served with fries. Swap your fries for sweet potato fries for 1.00

DUCK BURGER Hand-pressed beef burger topped with shredded duck bound in hoisin sauce, melted Tickler extra mature cheddar.	13.00	LEMON PAPRIKA CHICKEN BURGER Lemon & paprika marinated chicken breast, topped with avocado then laid on a honey mustard 'slaw.	11.50
CHEESE & BACON BURGER Hand pressed beef burger, topped with honeyglazed bacon and Tickler extra mature cheddar.	11.50	VEGGIE BURGER (v) Quinoa, smoked cheddar and BBQ chipotle burger with garlic mayonnaise.	10.50
DELUXE BEEF BURGER Hand-pressed beef burger topped with portobello mushroom & black peppercorn sauce, honey-glazed bacon, onion rings and BBQ sauce.	13.50	You can also have your burger naked, ask your server for more details.	

SUNDAY ROAST

Served with roast potatoes, Yorkshire puddings, seasonal vegetables and a red wine gravy.

CHICKEN 11.50 Skin on Shropshire Chicken Breast	LAMB 12.50 Slow cooked lamb shank	SIRLOIN 12.50 Slow cooked sirloin beef	NUT ROAST (v) 10.50
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DESSERTS

BAKED CHEESECAKE (v) Creamy vanilla flavour cheesecake on an oatly biscuit base	5.00	CARROT CAKE ROULADE (v) With caramel sauce and vanilla ice-cream.	5.00
STICKY TOFFEE PUDDING (v) With custard.	5.00	APPLE PIE (v) Served warm with custard and fresh raspberries & strawberries.	5.00
BAKEWELL TART (v) Served warm with custard and fresh raspberries (contains almonds).	5.00	CHOCOLATE ORANGE TORTE (v) With raspberry coulis (contains almonds, hazelnuts, walnut and cashew nuts).	5.00

DELI

Only served until 5pm.
Add fries for an additional 1.00

CHICKEN BACON & AVOCADO SANDWICH Chicken breast & honey-glazed bacon, with mayonnaise, avocado, tomato and baby gem, accompanied with a tomato, red onion, soya bean & pea shoot garnish with lemon olive oil dressing.	7.50
CLUB SANDWICH Layered chicken, bacon, lettuce, tomato, mayonnaise and boiled egg accompanied with a carrot, red onion, cucumber and pea shoot garnish with honey mustard dressing.	7.50
ROAST SIRLOIN OF BEEF SANDWICH With horseradish cream, bloomer bread sandwich accompanied with a tomato, red onion, soya bean & pea shoot garnish with lemon olive oil dressing.	7.50
FISH FINGER SANDWICH With tartare sauce served with a tomato, red onion, soya bean & pea shoot garnish with lemon olive oil dressing.	7.50
DUCK WRAP Aromatic shredded duck with pineapple and hoisin sauce, accompanied with a carrot, sweet chilli sauce, red onion, cucumber and pea shoot garnish with a honey mustard dressing.	7.50
CRISPY FRIED BUTTERMILK CHICKEN SANDWICH Topped with garlic mayonnaise accompanied with a tomato, red onion, soya bean & pea shoot garnish with lemon olive oil dressing.	7.00
MATURE CHEDDAR & CHUTNEY SANDWICH (v) Extra mature tickler cheddar and english chutney with real ale accompanied with a tomato, red onion, soya bean and pea shoot garnish with lemon olive oil dressing.	6.00

SALADS

PESTO MARINATED CHICKEN Pesto marinated Shropshire chicken breast, laid on a salad of mixed leaf, spinach, spring onion, slow-roasted tomatoes, vine tomatoes, soya bean, avocado & omega seed salad.	10.00
HALLOUMI & ASPARAGUS SALA Halloumi & asparagus on a layered salad of celery, tomato, baby gem lettuce, red onion, cucumber, spring onion, pea shoots and slow-roasted tomatoes.	10.00
CAESAR SALAD (v) A Layered salad of Cos lettuce, Caesar dressing, spring onion, pea shoot, garlic focaccia croûtons and boiled egg.	8.50
CHICKEN CAESAR SALAD Roasted Shropshire chicken breast on a layered salad of Cos lettuce, Caesar dressing, spring onion, pea shoot, garlic focaccia croûtons & Caesar dressing and boiled egg.	10.50

SIDES

GARLIC FOCACCIA BREAD	3.50
SIDE SALAD	3.00
ONION RINGS	3.50
SEASONAL VEGETABLES	3.00
SIDE OF FRIES	3.00
SWEET POTATO FRIES	4.00

Food allergies and intolerances: Before you order your food and drinks, please speak to our staff or refer to our website if you want to know about our ingredients. This menu does not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are '100% free from' allergens, owing to cross-contamination. Please inform staff of any food allergies before placing your order, even if you have eaten the dish previously so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. All products and offers are subject to availability.