



The Wayfarer

Brew pub & dining rooms

STARTERS

(V) (VE) Marinated Olives	Piquillo Peppers	4
Salt & Pepper Squid	Chilli & Lime Aioli	6
Chicken Liver Pâté	Toasted Bread, Pickles, Seasonal Chutney	7.5
(VO) Northern Board to Share	Home Pickles, Kick Ass Cheddar, Olives, Home Cured Tomatoes, Locally Sourced Cured Meats, Bread	11.5
Torched Mackerel	Celeriac Remoulade, Citrus Crème Fraiche	6.5
Buttermilk Fried Chicken Wings	Korean BBQ Sauce, Sesame Seeds	4.5
(V) (VE) Cauliflower Bhaji	Mango Chutney	4
Beef Tartare	Fried Shallot, Crouton, Horseradish Mayonnaise & Cured Egg Yolk	7
Smokey Tomato & Chorizo Risotto	Poached Hens Egg	6

MAINS

Market Fish of the Week	See a Member of Staff for Today's Special Dish	16.5
Slow Cooked Beef Cheek	Garlic Mash, Jus, Crushed Peas, Roasted Onion Puree	13.5
(Mild Spice) Indian Pork Belly	Saag Aloo, Cauliflower Bhaji, Whipped Yogurt (Please ask your server if you would like this dish hotter)	22.5
Clarkson's 10oz Cured Gammon	Pineapple, Fried Egg, Chips, Mushy Peas	14
Vegetable Thai Red Curry	Jasmine Rice, Cauliflower Bhaji, Dried Shallots ADD CHICKEN	14 5

The Grill

All served with your choice of 2 sides

(GF) 250g Porterhouse Sirloin	Best Served Medium-Rare	20
(GF) 200g Eye Fillet	Best Served Medium-Rare	27
(GF) Goosnargh Chicken Breast		15