



The Wayfarer

Brew pub & dining rooms

Nibbles

^(V) Garlic Cheese Bread	Herb Butter, Cheddar & Mozzarella	4.5
^(V) ^(VE) ^(GF) Marinated Olives	Piquillo Peppers	4
^(GF) Buttermilk Fried Chicken Wings	Korean BBQ Sauce, Black Sesame Seeds	4.5
Bacon Mac & Cheese Croquettes	Charred Tomato Salsa	4.5
^(GF) Salt & Pepper Squid	Chilli & Lime Aioli	6
^(V) Bread & Butter	Milk Roll, Seasonal Butter	3
^(GF) ^(V) ^(VE) Cauliflower Bhaji	Mango Chutney	4

Starters

^(GFO) Chicken Liver Pâté	Toasted Wheaton Bread, Pickles, Seasonal Chutney	7.5
^(VO) ^(GFO) Northern Board to Share	Home Pickles, Kick Ass Cheddar, Olives, Home Cured Tomatoes, Locally Sourced Cured Meats	11.5
^(GF) Torched Mackerel	Celeriac Remoulade, Citrus Crème Fraiche	6.5
^(V) Heirloom Tomato Tartlet	Endive, Honey & Cumin Lebnah	5.5
^(GF) Smokey Tomato & Chorizo Risotto	Poached Hens Egg	6
^(GFO) Beef Tartare	Fried Shallot, House Made Brioche Crouton, Horseradish Mayonnaise & Cured Egg Yolk	7
Ham Hock Pithivier	Homemade Piccalilli	6

Main Courses

Market Fish of the Week	See a Member of Staff for Today's Special Dish	16.5
^(GFO) Slow Cooked Beef Cheek	Pressed Puff Pastry, Garlic Mash, Jus, Crushed Peas, Roasted Onion Puree	13.5
Nduja & Fennel Sausage Pappardelle	Spicy Chilli Tomato Sauce, Parmesan Shavings	13
^(GF) ^(Mild Spice) Indian Pork Belly	Saag Aloo, Cauliflower Bhaji, Whipped Yogurt <small>(Please ask your server if you would like this dish hotter)</small>	22.5
^(V) ^(GFO) Red Lentil & Aubergine Bastille	Grilled Courgette Caponata, Minted Yogurt	15
Spring Lamb Rump	Gnocchetti di Pane, Courgette, Wild Garlic	24.5
^(GF) ^(VE) Vegetable Thai Curry	Jasmine Rice, Cauliflower Bhaji, Fried Shallots ADD CHICKEN	14 5



Wayfarer Classics

Slow Cooked Beef & Real Ale Pie	Puff Pastry Lid, Chips, Mushy Peas	13.5
(GF) Clarkson's 10oz Cured Gammon	Pineapple, Fried Egg, Chips, Mushy Peas	14
Problem Child Beer Battered Haddock	Chips, Mushy Peas, Lemon	13.5
Grilled Beef Burger	Red Leicester Cheese, Lettuce, Tomato, Red Onion, Served with Fries	12.5

Pizza

Local Cured Meats	Garlic Oil & Fig Chutney Base, Parmesan Cheese, Sun Dried Tomatoes, Roquette	10.5
Hoisin Duck	Hoisin Base, Pickled Cucumber Ribbons, Mint	10.5
(V)(VEO) Tomato & Fresh Mozzarella	Smoked Tomato Sauce Base, Fresh Mozzarella Cheese, Roquette Pesto	9.25

The Grill

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

Grill includes any 2 sides, Please choose from the Sides Section below.

Side Orders

(V)(GF) Chips		3
(V)(GF) Skinny Fries		3
(V)(GF) Honey Glazed Carrots	Almonds	3.5
(V)(GF) Sprouting Broccoli	Cashew Butter	3.5
(V)(GF) Baby Cos	Blue Cheese Dressing	3
(V)(GF) Roasted Garlic Mash		3
Sauces	Problem Child Ale Gravy	2
	Blue Cheese	2
	Peppercorn	2