



Nibbles & Graze

Vegetable Crisps		2.7
Mixed Olives		4
Caramel & Blackpepper Popcorn		2.75
Sticky Chipolatas	Mustard & Honey	4.75
Honey Roast Ham & Lancashire Cheese Croquettes	With Garlic Mayonnaise	1.5 each
Braised Beef Croquettes	With Dijon Mustard	1.5 each
Selection of Breads	With Balsamic Oil, Basil Pesto & Hummous	4.5
Garlic Flatbread		4
Garlic Flatbread	With Cheese	4.5



Starters & Smalls

Soup of the Day	Served with a Warm Roll	5.5
Chicken Liver Pate	Home Grown Rhubarb Chutney & Toasted Brioche	6.5
Crispy Fried Squid	Chipotle Mayonnaise	6.5
Baby Back Ribs	Honey, Soy, Spring Onions	8.5
Chicken & Parmesan Croquettes	Caesar Salad Garnish	7.25
Asian Braised Pork Belly	Miso Caramel, Burnt Apple Purée & Mizuna Salad	7.75
Braised Beef “Hot Dog”	Mustard, Gherkin & Roast Garlic Mayonnaise	8.5
Hoi Sin Duck & Watermelon Salad	Cashew Nuts & Basil	8.75
Beetroot Cured Salmon	Cucumber, Horseradish, Crisp Breads	7.5
(V) Burrata Cheese	Fresh Peas, Pea & Mint Purée, Confit Shallots	7.95



Pizza

All Pizza's Come With A Roast Tomato Sauce, Cheddar & Mozzarella Cheese Base,
Unless Otherwise Stated

(V) Margherita	Tomato Base, Buffalo Mozzarella, Basil	9
Simply Pepperoni	Double Pepperoni, Red Onion	9.5
Sticky BBQ	Pulled Pork, Peppers, Sweetcorn, Red Onion, BBQ Sauce, Rocket	10.5
Catalan	Chorizo, Paprika Marinated Chicken, Roasted Red Peppers, Saffron Mayonnaise	10.5
“The Cure”	Cured Meats, Prosciutto Ham, Bresaola, Salami, Red Onion, Rocket	11.5
“Hey Jerk”	Jerk Chicken, Pineapple & Mango Salsa, Chillies, Spring Onion, Lime Sour Cream	10.5
“What’s Up Duck”	Confit Shredded Duck, Hoi-Sin Dressing, Spring Onion, Chillies	11.5
(V) “Not Mushroom In ‘Ere”	Wild Mushroom, Caramelised Onions, Rosemary, Brie, White Wine Cream Sauce	10.5
(V) “Goat To Be Kidding Me”	Goats Cheese, Spinach, Red Onion, Egg , Rocket Pesto	10.5

Pasta & Risotto

Penne Arrabiata	Chicken, Peppers, Garlic, Chilli, Salami, Cherry Tomatoes	10.5
Fettuccine Carbonara	Chicken, Wild Mushroom, Smoked Pancetta, Parmesan Cream, Poached Egg	11.5
King Prawn Linguine	Tomato, Garlic, Olive Oil	12.5
(V) Risotto	Roquette & Sun Blush Tomato	10.5
	Add Chicken	2
Lasagne	Pork & Beef Ragu, Cheese Sauce, Tomato Sauce, Cheese Flatbread	10.5



Main Courses

Slow Cooked Steak & Real Ale Pie	Suet Crust, Hand Cut Chips, Seasonal Vegetables or Mushy Peas	11.5
Baby Back Ribs	Honey & Soy Glaze, Chillies, Spring Onion, Red Cabbage Coleslaw, Fries	16
Roast Lamb Rump	Pistachio & Herb Crust, Dauphinoise Potatoes, Carrot Purée, Baby Turnip, Red Wine Jus	19
(V) Cauliflower & Lentil Dahl	Curried Cauliflower Purée, Cheese Croquette, Shallot Bhaji, Onion Chutney	12
The Wayfarer Beer Battered Fleetwood Fish	Hand Cut Chips, Mushy Peas, Lemon	11.95
Clarkson's 10oz Cured Gammon	Hand Cut Chips, with a choice of : Seasonal Vegetables or Mushy Peas Egg, Black Pudding, Pineapple, or all 3	13
Pan Fried Cod Fillet	Mussel & Prawn, White Wine Cream Sauce, Mashed Potato, Samphire	16.95
Roast Chicken, Ham & Leek Pie	Carrots & Green Beans, Champ Mash	13.5
Slow Braised Feather Blade of Beef	Dijon Mustard Mash, Bourguignon Sauce, Smoked Bacon, Greens, Shallots	19
(V) Lancashire Cheese & Onion Tart	Buttered New Potatoes & Fresh Tomato Salad	13.5
Malaysian Chicken	Sticky Rice, Coconut Pancake, Chutneys, Samosa, Pickled Red Onion	17
Speciality Burger	Gem Lettuce, Tomato, Onion, Gherkin, Tomato Relish, Fries	11.5
Add Burger Toppings	Pulled Pork & Cheddar Cheese	2.5
	Smoked Bacon & Cheddar Cheese	2
	Hens Egg	1
	Baby Back Ribs	4



Grill

Thick Cut Rump 10oz (283g)	Best Medium Rare, not Recommended above Medium	18.75
Sirloin 8oz/16oz (227g/454g)	Best Rare to Medium	19.5/30
Ribeye 10oz (283g)	Best Medium Rare to Medium	22
Fillet 7oz (227g)	The Most Tender, not Recommended above Medium	27
28 Day Aged T-Bone 16oz (454g)	Aged on the Bone, Best Medium Rare	30
Goosnargh Chicken Breast	Plain or Honey & Lemon	14
Choose 2 of The Following Sides	Hand Cut Chips	Pepper Sauce
	Skinny Fries	Diane Sauce
	Mashed Potato	Red Wine & Stilton
	Jacket Potato	Smokey BBQ Sauce
	Green Salad	Sticky Bourbon Glaze
	Seasonal Vegetables	Bone Marrow Gravy
	Sweet Potato Fries (£2 supplement)	Fried Hens Egg
Add to Your Steak	Chilli & Garlic Prawns	5
	Baby Back Ribs	4
Whole Roast Suckling Pig Serves 12-14 People	Carved at Your Table. Served with Bury Black Pudding Stuffing, Confit Roast Potatoes, Creamy Mash, Seasonal Greens, Crushed Carrot & Swede, Pot Roast Gravy.	290
	ORDER ONE WEEK IN ADVANCE	



Side Orders

Basket Hand Cut Chips		2.75
Skinny Fries	Garlic Mayo	3
Roquette & Parmesan Salad	Balsamic Dressing	3.5
Sweet Potato Fries	Red Salt	4.75
Green Salad		2.5
Beer Battered Onion Rings		3.5
Seasonal Vegetables		3.5
Sauces	Pepper Sauce	1.75
	Diane Sauce	
	Red Wine & Stilton	
	Smokey BBQ Sauce	
	Sticky Bourbon Glaze	
	Bone Marrow Gravy	

Sandwiches & Salads

Mon - Thurs 12-2, 5-7 Fri 12-2
Sat 12 - 5 Sun 12 - 8:30

Caeser Salad	Pancetta, Gem Lettuce, Anchovies, Croutons, Parmesan, Caeser Dressing	
	Chargrilled Chicken	12
	Smoked Salmon	13
13hr Slow Cooked Hickory	Brioche Bun, Cheddar Cheese, House Slaw, Fries	10.5
Smoked Pulled Pork		
Rump Steak Ciabatta	Caramelised Onions, Tasty Lancashire, Fries	10.5
(V) Soup & Sandwich	Grilled Cheese Sandwich, Soup of the Day, Fries	9.5
Roast Veg, Mozzarella, Pesto Ciabatta	Fries & Garlic Mayo	9
	Add Chicken	1.5



Small Plates

Mon - Thurs 12-2 & 5-7

Fri 12 - 2

Sat 12 - 5

Starters

(V) Soup of the Day	Warm Bread Roll	3
Chicken & Duck Liver Pate	Toasted Ciabatta	3.5
(V) Garlic & Thyme Mushrooms	Baked Sourdough	3.5

Mains

5oz Rump Steak (141g)	Hand Cut Chips, Grilled Tomato	8.75
6oz Clarkson's Gammon (170g)	Egg, Pineapple, Mushy Peas & Chips	7.75
Slow Cooked Steak & Real Ale Pie	Suet Crust, Mushy Peas & Chips	7.75
The Wayfarer Beer Battered Fleetwood Fish	Chips, Mushy Peas, Lemon	7.5

Desserts

Vanilla Crème Brûlée	Homemade Shortbread Biscuit	4.25
Sticky Toffee Pudding	Butterscotch Sauce, Vanilla Ice Cream	3.75
Double Chocolate Brownie	Vanilla Ice Cream, Chocolate Sauce	3.75
2 Scoops of Ice Cream	Please Ask A Member Of Staff For Our Selection Of Ice Creams	3.5

Starters & Desserts Only Available When Ordering A Small Plate Main Course



Wine By The Glass

Red

Merlot	Pirovano - Italy	4.5/5.8
Sangiovese	Villa Francesca - Italy	4.5/5.8
Trempañillo	Protocolo - Spain	4.5/5.8

White

Pinot Grigio	San Vito - Italy	4.5/5.8
Sauvignon Blanc	Merry Mole - Moldova	4.5/5.8
Medium Blend	Maisons De Bretons - France	4.5/5.8

Rosé

Pinot Grigio Blush	Nina - Italy	4.95/6.5
White Zinfandel	Jack Rabbit - California	4.95/6.5

Sparkling

Prosecco	Ca'del Console - Italy	5
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Wine By The Bottle

White

Italian

Pinot Grigio - 1	San Vito	17.25
Grechetto Malvagia - 4	Frascati Superiore	26.5
Cortese - 5	Gavida Gavi la Meirana	37

French

Blended - 6	Maisons de Bretons	17.25
Cotes de Rhone - 10	Chateau Saint-Roch	27.25
Cardonnay - 11	Chablis Domaine St. Claire	42.5
Sauvignon Blanc - 12	Sancerre Domaine de Brochard	37.75

New World Wines

Sauvignon Blanc - 14	Merry Mole - Moldova	17.25
Chenin Blanc - 15	Diamond Bay – South Africa	18.75
Cardonnay - 16	Babbington Brook – Australia	19
Reisling - 17	Deakin Estate – Australia	25.75
Sauvignon Blanc - 18	Coopers Creek – New Zealand	34.25

Sparkling

Prosecco - 20	Ca'del Console - Italy	25
Prosecco Frizzante - 22	Domencio de Berbertiol - Italy	28
Champagne - 23	Veuve Doussot - France	50
Champagne Yellow Label - 24	Veuve Clicquot – France	70
Champagne Rosé - 25	Lauren Perrier Rosé – France	75
Champagne - 26	Krug - France	180



Red

Italian

Merlot - 29	Pirovano	17.25
Sangiovese - 30	Villan Francesca	17.25
Nero d'Avola - 31	Angelo	22
Zinfandel - 32	Primitivo	18.5
Monteolciano d'Abruzzo - 33	Itynera	26.75
San Giorgio - 34	Chianti Classico	31.2
Corvina Molinari é Rosdinella - 35	Masi Conasara Amorone Classico	67.85

France

Coteaux de Rhone - 38	Tricastin	29
Grenache – Blend Rhone - 39	Châteauneuf du Pape Domaine	60
Pinot Noir Côte - 40	Gevrey Chambertin	22

Spanish

Tempranillo - 41	Protocolo	17.25
Tempranillo Reserva Rioja - 43	Coto de Imaz	34

New World Wines

Shiraz - 46	Sin By The Sea – South Africa	19.5
Shiraz Viognier - 47	Deakin Estate - Australia	22.5
Tupungato Mendoza - 48	Paso Doblé - Argentina	32
Zinfandel - 49	Sebastiani – California	35
Malbec Mendoza - 50	Decero - Argentina	35

Rosé

Pinot Grigio Blush - 70	Nina - Italy	19.5
White Zinfandel - 71	Jack Rabbit - California	19.5
Peñascal - 73	Spain	21.5



Whiskey

Scotch

Talisker	10 Year Old 45.8%	4.3
Glenfiddich	12 Year Old 40%	3.7
Glenlivet	12 Year Old 40%	3.35
Glenmorangie	10 Year Old 40%	3.7
Lagavulin	16 Year Old 40%	3.35
Macallan Gold	Highland 40%	3.8

Irish

Jamesons	40%	2.5
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Blended

Jonnie Walker	Black Label 12 Year Old 40%	4.35
Bells	40%	2.5
The Famous Grouse	40%	2.5
Canadian Club	40%	2.65
Grants	40%	2.5
Chivas Regal	40%	2.5
Drambuie	40%	2.8

Bourbon

Jack Daniels	40%	2.5
Jack Daniels	Honey 35%	2.75

Vodka

Smirnoff	Red Label 37.5%	2.4
Blackback	46% £1 from every bottle goes to the Gorilla Org.	3.7
Grey Goose	40%	3.85



Rum

Golden and Spiced

Sailor Jerry's	Caramel and Spice 40%	2.5
Captain Morgan's	Golden and Spice 40%	2.5
Ron Zecapa	Vanilla, Chocolate and Spice 40%	5.4
Diplomatico Reserva	Rich, Dark Gold 40%	3.5
Diplomatico Reserva Exclusiva	Rich, Copper Gold 40%	6
Chairman's Reserve	Sweet, Mahogany 40%	3.5
Dead Head	Light, Chocolate and Spice 40%	6.5
Old J Cherry	Smooth Spice and Cherry 35%	3

Dark

Kraken	Spiced 40%	2.5
Lambs	Navy, Sweet 40%	2.5

White

Bacardi	Superior 37.5%	2.4
Captain Morgan's	White Rum 37.5%	2.4



Gin

Blind Tiger	Smooth, aromatic, black teas. Served with lemon	5.5
Brockmans	Smooth, citrus. Served with grapefruit and blueberries	4
Burleigh's Distiller's Cut	Smooth, juniper, violet. Served with orange	4.75
Cuckoo Gin	Citrus, orange, grapefruit and lemon, cinnamon spice, liquorice. Served with orange	5.25
Cucumber Gin	Juniper, floral. Served with cucumber	4.5
Copeland's Rhubarb Gin	Rhubarb and raspberry. Server with rhubarb	4.75
Copper Head	Spices, orange, pine, ginger. Served with lemon	5.5
Edinburgh Gin	Pine, crisp, ginger, citrus. Served with lemon	3.5
Elephant Gin	Spicy, dry, delicately warm. Served with lime	5.5
Hendrick's	Floral, smooth, cucumber, juniper, angelica. Served with cucumber	4.25
Hoxton Grapefruit & Coconut	Coconut, citrus, ginger, dry, juniper. Served with grapefruit	4.25
JJ Whitley Elderflower	Elderflower, orange. Served with orange	3.5
Liverpool Gin	Juniper, citrus, dry. Served with watermelon	5
Manchester Gin	Spice, honey, herb, light. Served with lemon	5.5
Manchester Raspberry	Raspberry, Citrus. Served with grapefruit	5.5
Monkey 47	Intense, juniper, herbal, evergreen, woody, earthy, fruity, dry. Served with lemon	5.5
Nordes	Juniper, ginger, hibiscus, liquorice. Served with lime	4
Old English Gin	Clean, Juniper. Served with grapefruit	5.5
Peach and Hibiscus Gin Liquor	Tangy, fruity, floral. Served with grapefruit	4.5
PJ Apple	Fruity apple, aromatic. Served with grapefruit	4.5
Bathtub Sloe Gin	Almond, rich, tart. Served with blueberries	4
Puerto de Indias Strawberry	Fruity, sweet. Served with strawberries	3.75
Rhubarb & Ginger Edinburgh	Rhubarb, Ginger, Lemon. Served with rhubarb	4.5
Rubben's Poppies Gin	Aromatic, herbs, pine. Served with orange	5
Sir Robin of Locksley	Smooth, elderflower, dandelion, pink grapefruit, sweet, citrus. Served with grapefruit	4.5



Gin cont.

Silverback Gin	Smooth, lemon grass, orange and fresh. Served with orange	4
	£1 from every bottle goes to The Gorilla Org.	
Spitfire	Mawdesley. Juniper, orange, almond, spices. Served with orange	5.5
Tinto Red Gin	Sweet & sour, fruity, dill. Served with lime	4.5
Warner Edward's Rhubarb	Smooth, sweet & sour. Served with rhubarb	4.75
Whittakers Pink Particular	Pink peppercorns, pink hibiscus, cardamom, citrus. Served with pink peppercorns & grapefruit	4.25
William Chase Seville Orange Gin	Smooth, sweet, elderflower. Served with orange	5
Zymurgorium Turkish Delight	Served with strawberry	4.7
Zymurgorium Strawberry and Mint	Served with strawberry	4.7
Zymurgorium Sweet Violet	Served with blueberry	4.7

Fever-Tree premium Tonic Water

Regular, Light, Elderflower, Mediterranean 200ml

£2.10



Spirits and Liquors

Malibu	Coconut Liquor 21%	2.4
Courvoisier	Brandy 40%	2.7
Rémy Martin VSOP	Fine Champagne Cognac 40%	3.8
St.Germain	Elderflower Liquor 20%	2.5
Archers	Peach Schnapps 18%	2.5
Disaronno	Marzipan Liquor 28%	2.7
Baileys	Irish Cream 17%	3.6
Kahlúa	Coffee Liquor 20%	3.8
Tia Maria	Dark Liquor 20%	2.7
Cointreau	Orange Liquor 40%	2.7
Grand Marnier	Orange Liquor 40%	3
Pimm's	25%	3
Martini	Bianco, Rosso or Extra Dry 15%	2.45
Galliano	Vanilla 30% or Authentico 42.5%	2.8
Taylor's	2010 Vintage Port 20%	3.4
Regimental	Fine Ruby Port 19.5%	3
Harvey's	Sherry Bristol Cream 17.5%	2.45
Croder	Grappa 40%	2.8
Poli	Grappa 40%	2.8
Goldschläger	Cinnamon Liquor 40%	3.2
Southern Comfort	Whiskey Liquor 35%	2.5
Croft's	Sherry 17.5%	2.45
Tio Pepe	Sherry 15%	2.45
Midori	Melon Liquor 20%	2.7
Stones	Ginger Wine Liquor 13.5%	2.45
Campari	Red, Bitter Aperitif 25%	3
Jose Cuervo	Tequila 38%	3.2
Beneditine	Herbal Liquor 40%	3
Dubonnet	Wine based Aperitif 14.8%	2.8



Draught Beer

Cask Ales

2 Hand Pulls	Dedicated to Guest Beers, Ask Staff for Details	3.5
1 Hand Pull	Dedicated to Local Beers, Ask Staff for Details	3.5
2 Hand Pulls	Dedicated to Problem Child Beers , Ask Staff for Details	3.3

Larger

Birra Moretti	Italian 4.6%	2.45/4.9
Hacker Pschorr Münicher Hell	German 5%	2.45/4.9
Fosters	Australian 4%	1.95/3.9

Craft Keg

Dead Pony Club	Brew Dog, Scotland 3.8%	2.45/4.9
Guest Keg	Dedicated to a Guest Craft Keg, Ask Staff for Details	2.45/4.9

Stout

Guinness	Extra Cold, Irish 4.2%	2.3/4.6
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Cider

Stella Cidre	Belgium 4.5%	2.45/4.65
Craft Cider	Dedicated to a Guest Craft Cider, Ask Staff for Details	2.3/4.6



Bottle Beer

Larger

Corona Extra	Mexico. 330ml. 4.5%	3.8
Peroni	Italy. 330ml. 5.1%	3.8
Budweiser	American. 330ml. 4.8%	3.8
Longboard	Kona, Hawaii. 355ml. 4.6%	4.5
Brooklyn	American. 330ml. 5.2%	4.2

Pale Ale

Doggy Style	Flying Dog, America. 355ml. 5.5%	4.3
Big Wave	Kona, Hawaii. 355ml. 4.4%	4.5
(gf) Vagabond	Brewdog, Scotland. 330ml 4.5%	4.5
Punk IPA	Brewdog, Scotland. 330ml 5.6%	4.5
Craft Cans	Ask Staff for Details	3.8

Wheat, Dark and Trappist Beer

Hefe-Weissbier	Paulaner, Germany. 500ml. 5.5%	5
Münicher Dunkel	Paulaner, Germany. 500ml. 5%	5
Westmalle Dubbel	Belgium. 330ml. 7%	5

Fruit Beer and Cider

Timmermans	Strawberry or Pêche Lambicus. 330ml. 4%	4.5
Rekorderlig	Mixed Berries, Strawberry & Lime, Mango & Raspberry, Apple or Pear. 500ml. 4%	4.6
Urban Orchard	Medium Dry Cider. 330ml. 4.5%	4.3
Cidre Breton	Cloudy Cidre. 330ml. 5%	4.3
Crabbie's Ginger Beer	500ml. 4%	4.6

Alcohol Free Beer

Jupiler	Larger. 330ml. 0.5%	3
Nanny State	Brew Dog Cask Ale. 330ml. 0.5%	3



Soft Drinks

Draught	Pepsi, Diet Pepsi, Lemonade	1.8/3.6
Franklin	Orange & Grapefruit, Strawberry & Raspberry, Apple & Rhubarb or Elderflower & Lemonade	2.5
Appletize		2.5
San Pellegrino	Lemon or Blood Orange	2.5
Fentiman's	Dandelion & Burdock	2.5
Coca-Cola	Regular, Diet or Zero	2.5
Mineral Water	Still or Sparkling	1.6/3.3
Schweppes	Regular Tonic, Slim Line Tonic, Orange, Pineapple, Tomato, Bitter Lemon, Ginger Ale	1.6
Fever-Tree	Regular, Slim Line, Elderflower, Mediterranean, Ginger Beer, Ginger Ale	2.5
Fresh Juices	Orange, Apple	2.5
Fruit Shoot	Apple & Blackcurrant, Orange, Apple or Strawberry	1.75
Cordial	Blackcurrant, Orange, Lime or Elderflower with Water/Soda/Lemonade	0.8/1.2/1.85
Jarr Kumbocha	Ginger, Passionfruit	4