



# The Wayfarer

## Brew pub & dining rooms

### Starters

<sup>(V)</sup> Garlic Bread	Herb Butter, Mozzarella & Cheddar Cheese	4.5
<sup>(V)</sup> <sup>(VE)</sup> <sup>(GF)</sup> Marinated Olives	Piquillo Peppers	4
<sup>(GF)</sup> Buttermilk Fried Chicken Wings	Korean BBQ Sauce, Black Sesame Seeds	4.5
Bacon Mac & Cheese Croquettes	Charred Tomato Salsa	4.5
<sup>(GF)</sup> Salt & Pepper Squid	Chilli & Lime Aioli	6
<sup>(GF)</sup> <sup>(V)</sup> <sup>(VE)</sup> Cauliflower Bhaji	Mango Chutney	4
<sup>(GFO)</sup> Beef Tartare	Fried Shallot, House Made Brioche Crouton, Horseradish Mayonnaise & Cured Egg Yolk	7
<sup>(VE)</sup> Seasonal Soup	Warmed Sourdough	4.5
<sup>(GF)</sup> Torched Mackerel	Celeriac Remoulade, Citrus Crème Fraiche	6.5
<sup>(V)</sup> <sup>(VEO)</sup> <sup>(GF)</sup> Beetroot Carpaccio	Endive, Pomegranate, Honey & Cumin Lebnah, Almond Dukkah	5.5
<sup>(VO)</sup> <sup>(GFO)</sup> Northern Board to Share	Home Pickles, Kick Ass Cheddar, Olives, Home Cured Tomatoes, Locally Sourced Cured Meats	11.5
<sup>(GFO)</sup> Chicken Liver Pâté	Toasted Wheaton Bread, Pickles, Seasonal Chutney	7.5

### Main Courses

Nduja & Fennel Sausage Pappardelle	Spicy Chilli Tomato Sauce, Parmesan Shavings	13
<sup>(GFO)</sup> Market Fish of the Week	See a Member of Staff for Today's Special Dish	16.5
<sup>(VEO)</sup> <sup>(GF)</sup> Red Lentil & Aubergine Bastille	Grilled Courgette Caponata, Minted Yogurt	15
<sup>(GF)</sup> Clarkson's 10oz Cured Gammon	Pineapple, Fried Egg, Hand Cut Chips, Mushy Peas	14
<sup>(GFO)</sup> Slow Cooked Beef Cheek	Pressed Puff Pastry, Garlic Mash, Jus, Crushed Peas, Roasted Onion Puree	13.5
Problem Child Beer Battered Haddock	Hand Cut Chips, Mushy Peas, Lemon	13.5
Grilled Beef Burger	Red Leicester Cheese, Lettuce, Tomato, Red Onion. Served with Fries	12.5
Cheese Steak Sandwich	Shaved Beef, Grilled Onions & Peppers, Red Leicester Cheese Sauce, Served on Toasted Hero Roll with Fries	10.5



## Sunday Lunch

All our Sunday Roasts are served with Roast Potatoes, Honey Roasted Root Veg, Mashed Potato, Roasted Garlic Greens, Yorkshire Pudding & Gravy

Slow Roast Topside of Beef		12
Roast Goosnargh Chicken Breast		12
(V) Veg & Nut Roast		12
Sunday Platter for Two	Served with Roast Potatoes, Honey Roasted Root Veg, Roasted	28
Roast Goosnargh Chicken Breast,	Garlic Mash, Roasted Cavolo Nero, Cauliflower Cheese, 2	
Topside of Beef & Gammon	Yorkshire Puddings & Gravy	

## Pizza & Salads

Local Cured Meats Pizza	Garlic Oil & Fig Chutney Base, Parmesan Cheese, Sundried Tomato, Roquette	10.5
Hoisin Duck Pizza	Hoisin Base, Pickled Cucumber Ribbons, Mint	10.5
<sup>(V)(VEO)</sup> Tomato & Fresh Mozzarella Pizza	Smoked Tomato Sauce Base, Fresh Mozzarella Cheese, Roquette Pesto	9.25
<sup>(V)(VEO)(GF)</sup> Roast Pumpkin Salad	Chilli Spiced Roast Pumpkin, Quinoa, Roquette, Walnuts, Beetroot & Balsamic, Honey Mustard Dressing	10
<sup>(GF)(VO)</sup> Caesar Salad	Crispy Cos Lettuce, Parmesan Cheese, Anchovies, Crispy Prosciutto, Butter Sourdough Croutons	10
	ADD CHICKEN	5

## Side Orders

<sup>(V)(GF)</sup> Chips		3
<sup>(V)(GF)</sup> Skinny Fries		3
<sup>(V)(GF)</sup> Honey Glazed Carrots	Almond	3.5
<sup>(V)(GF)</sup> Sprouting Broccoli	Cashew Butter	3.5
<sup>(V)(GF)</sup> Baby Coz	Blue Cheese Dressing	3
<sup>(V)(GF)</sup> Roasted Garlic Mash		3
Sauces	Problem Child Ale Gravy	2
	Blue Cheese	2
	Peppercorn	2