

Welcome to The Venue

Beachfront Bar & Grill

Starters & Lite Bites

Garlic Wild Mushrooms v 6.95 EB

A variety of woodland mushrooms in a garlic, white wine, fresh cream and brandy sauce served on a toasted muffin with a shallot glaze

Soup of the Day v gf* 5.75 EB

A bowl of our Chef's homemade soup of the day served with a sourdough loaf and butter

Black Pudding Bon Bons 8.45 EB

Traditional Black pudding in a light crispy batter, served with peppery rocket, sweetie drop peppers, pickled red onion and wholegrain mustard mayonnaise

Lemon & Coriander Halloumi Bites v 7.95 EB

Pan fried lemon and coriander halloumi, served on a bed of peppery rocket, drizzled with herb oil and a balsamic glaze

French Onion Crock v 6.75 EB

A generous bowl of our chef's homemade French onion soup topped with an oven baked three cheese crouton crust

Bang Bang Cauliflower Wings ve* 7.45 EB

Lightly seasoned peri peri cauliflower wings in a crisp batter served with chipotle and jalapeño mayonnaise

Chef's Own Chicken Liver Pâté gf* 7.75 EB

Our chef's famous chicken liver pâté served with warm rustic bread and a red onion chutney

Sticky Rum Ribs 9.95

Half a rack of our butchers finest ribs, marinated in a Caribbean rum and hot BBQ sauce, served with mixed leaves

Prawn & Salmon Platter gf* 10.95

Succulent Greenland prawns and freshly poached salmon flakes bound together in a lemon and caper mayonnaise, sat on a bed of mixed leaves, served with sourdough

Skillet of Loaded Fries

Chilli Cheese Fries 9.95

Skin on fries topped with our chef's own chilli, nacho cheese sauce, jalapeños, avocado and soured cream

Bacon Mac & Cheese Fries v* 9.95

Skin on fries topped with traditional macaroni cheese and bacon bites topped with melted cheddar

Katsu Chicken Fries 9.95

Skin on fries topped with sliced breaded chicken breast smothered in a katsu curry sauce, with pickled red onion

Cheeseburger Fries 9.95

Skin on fries topped with shredded smash burger, tomatoes, gherkins, American cheese and burger sauce

Early Bird Special Two Courses £19.95

Served 4pm - 7pm Monday to Saturday

Choose any EB starter or dessert plus any large main course from our 'Little and Large' selection

Deli Selection

Add a cup of soup or fries for £3

Wing Feast 9.95

Chicken wings in a BBQ Jack Daniels honey glaze plus our famous hot kickin' chicken wings served with a salad garnish and a honey mustard mayonnaise

The Monte Cristo 9.95

A mouth watering roast gammon ham, turkey and cheddar cheese sandwich dipped in egg then griddled until golden brown. The best griddled sandwich ever, served with mixed leaves and homemade creamy coleslaw

Goats Cheese Bruschetta v gf* 9.45

Warm creamy Goats cheese, sun blushed tomatoes, caramelised onions and walnuts served on a toasted ciabatta drizzled with a balsamic glaze

The 'BLT' gf* 8.95

A traditional favourite with best back bacon, crisp lettuce, tomatoes and mayonnaise on a crunchy ciabatta loaf. Served with a salad garnish and homemade creamy coleslaw (Make it a club! Add chicken & cheese for £3)

Mexican Chimichanga 10.95

Our chef's homemade beef chilli and white rice packed into a burrito, fried the traditional way and topped with a generous helping of nacho cheese sauce and cool soured cream. Served with a salad garnish and homemade creamy coleslaw

Battered Haddock Fillet Sandwich ve* 10.95

A hand battered fillet of haddock on a sourdough bun, served with mushy peas and tartar sauce

Prawn and Salmon Ciabatta gf* 12.95

Fresh Greenland prawns and Scottish poached salmon tossed in a lemon and caper mayonnaise served on a chargrilled ciabatta loaf, with a salad garnish and homemade creamy coleslaw

Chargrilled Flatbread v* 13.95

Your choice of either spiced lamb koftas or pan fried lemon and coriander halloumi, on a sourdough flatbread with crisp salad and a mint yoghurt drizzle topped with jalapeños

All Day Breakfast 10.95

Our Butcher's finest Cumberland sausage, best back bacon, Bury black pudding, baked beans, mushrooms, hash brown, grilled tomato and fried egg served with fried bread (Go large for an extra £4)

Our Famous Yorkshire Pudding Dippers

Choose from either a crusty ciabatta loaf or an 8" Yorkshire Pudding wrap £13.95

Cumberland Dipper

Our butchers thick Cumberland sausages, caramelised onion and creamy mild mustard mayonnaise with double dipped chips and a rich roast gravy dipping pot

Turkey Dipper gf*

Tender roast Turkey and sage & onion stuffing served with double dipped chips and a rich roast gravy dipping pot

Beef Dipper gf*

Succulent roast Beef and caramelised red onion served with double dipped chips and a rich roast gravy dipping pot

Ask a member of staff about our Sunday Lunch specials!

Main Courses

Little and large available or those with a smaller appetite who would like to enjoy our most popular dishes

Little £11.45 - Large £15.45

Cheese & Onion Pie v

Our chef's homemade deep dish pie, layered with buttered onions and potato mixed with creamy Lancashire cheeses topped with puff pastry.

Served with double dipped chips

Grilled Gammon Steak gf

A juicy gammon steak grilled and served with your choice of fried egg or pineapple, garden peas and double dipped chips

Cottage Pie

Chef's rich merlot cottage pie, topped with fluffy mashed potato and a three cheese crust, served with a selection of local vegetables, pickled red cabbage and rich roast gravy

Chef's Lasagne

Layers of pasta with a meat Bolognese and mornay sauce, topped with melted cheese, served with garlic and rosemary focaccia

Little £12.45 - Large £16.45

Peppered Pork Loin Steak

Pan fried tender pork Loin Steak smothered in a creamy peppercorn sauce, with sauteed mushrooms and peppers, onion rings, grilled tomato and double dipped chips

Smothered Chicken Breast gf v*

Juicy chicken breast smothered in your choice of either a creamy peppercorn sauce, or a mushroom white wine and cream sauce served with double dipped chips and a selection of vegetables

Steak & Ale Pie

Our delicious homemade deep dish pie packed with chunks of juicy steak in a rich ale gravy. Served with double dipped chips and a selection of vegetables

Beer Battered Fish & Chips ve*

A hand battered haddock fillet in homemade beer batter, served with double dipped chips, mushy peas, tartar sauce and a lemon wedge

Langoustine Scampi

Succulent wholetails specially selected from the freshest catch. in a crispy breadcrumb coating, served with thick cut chips, mushy peas, tartar sauce and a lemon wedge

Turkey Saddle gf*

Hand-carved roast Turkey served with sage and onion stuffing, Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Succulent Top-Side of Beef gf*

Freshly carved top-side of Beef served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Quorn Roast v

Two Quorn fillets, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with a choice of creamy mushroom sauce or vegetarian gravy

Chef's Specialities

Cumberland Sausages 14.95

Our local butchers famous Cumberland's served on a bed of creamy mashed potato and mushy peas, smothered in a rich onion gravy

Roasted Sweet Potato & Chickpea Curry ve 14.95

Chef's own mild curry. Sweet potato, chickpeas and fresh spinach, with cumin, garlic garam masala and coconut milk, served with white rice, garlic naan and spicy lime pickle. (Add chicken for £3)

Luxury Fish Pie 16.95

A selection of succulent salmon chunks, smoked haddock, prawns, in a light mornay sauce, topped with creamy mashed potato, sprinkled with cheddar cheese, served with a selection of vegetables

Jamaican Jerk Chicken 16.95

Half a spatchcock roast chicken with a Jamaican jerk glaze, with skin on fries, homemade coleslaw and corn on the cob

Mushroom & Spinach Pudding ve 15.95

A delicious blend of wild mushrooms, spinach and white truffle oil encased in suet pastry served with double dipped chips and seasonal vegetables

Minted Lamb Shoulder 19.95

A succulent minted lamb shoulder, slow roasted in red wine with thyme and rosemary, served on a bed of creamy mashed potatoes with seasonal vegetables and rich roast gravy

Full Rack of Sticky Rum Ribs 18.95

Our butchers finest ribs, marinated in a Caribbean rum and hot BBQ sauce, with skin on fries, homemade coleslaw and corn on the cob

Lamb Shoulder Massaman 19.95

Our chef's signature dish of tender lamb shoulder smothered in a rich coconut infused massaman curry, with potatoes, peppers served with a garlic flatbread

8oz Aged Sirloin Steak gf* 19.95

A prime 28 day matured 8oz sirloin steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and double dipped chips

8oz Aged Ribeye Steak gf* 22.95

A prime 28 day matured 8oz ribeye steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and double dipped chips

Chef's Mixed Grill 25.95

28 day matured sirloin steak, gammon steak, chicken breast, Cumberland sausage, black pudding, beef tomato, onion rings and portobello mushrooms, all chargrilled and accompanied with a side of baked beans, double dipped chips and a fried egg

Burgers & Salads

Chicken & Chorizo Burger 15.95

Two succulent chicken breasts in a spiced breadcrumb topped with chorizo and melted cheese served with rocket, beef tomatoes all in a sourdough bun, with onion rings and skin on fries

Smash Burger ve* 15.95

Two smashed 5oz patties with our butchers finest streaky bacon, melted cheddar cheese, pickles, homemade burger sauce all in a sourdough bun and served with skin on fries

Chicken & Bacon Caesar Salad v* 15.95

A generous bowl of mixed leaves, red onions and croutons tossed in a Caesar dressing and topped with chargrilled chicken breast, best back bacon and fresh parmesan shavings served in a crispy tortilla bowl

Superfood Bowl ve v* 13.95

Mediterranean cous cous, red pepper houmous, sliced avocado, olives and sun blushed tomatoes sat on a bed of mixed leaf salad, tomato, red onion and sweetie drop peppers served in a crisp tortilla bowl
(Add Pan Fried Lemon and Coriander Halloumi or Chargrilled Chicken Breast for £3)

On The Side

Portion of Double Dipped Chips ve gf 3.95

Bowl of Double Dipped Chips ve gf 4.95

Portion of Skin on Fries ve gf 3.95

Beer Battered Onion Rings ve 3.95

Creamy Peppercorn Sauce v gf 2.75

Mushroom, White Wine and Cream Sauce v gf 2.75

Garlic & Rosemary Focaccia ve* gf* 3.95

Garlic & Rosemary Focaccia with Cheese gf* 4.95

Side Salad ve* gf 4.95

While great care is taken to ensure that all dishes meet dietary requirements they may contain traces of known allergens

Fish dishes may contain small bones

v - Vegetarian ve - Vegan gf - Gluten Free

*Can be altered to suit dietary requirements which MUST be specified when ordering