



# TWEEDIES

BAR & LODGE

## DINNER

Sunday to Thursday 6.00pm – 9.00pm

Friday and Saturday 6:00 – 9:30pm (subject to trade levels)

Please place your order at the bar and inform staff of your table number.

Please ask staff about any dietary requirements; Gluten Free (GF), Dairy Free (DF), Vegetarian (V) & Vegan (VE) options are available.

All food is cooked fresh to order and at busy times there will be a wait.

## BREAD AND DIPS

<b>Bread Board with Balsamic &amp; Dips (V)</b>	
For two.....	£6.95
For four.....	£9.95
<b>Camembert for Two (V)</b> .....	£12.95
Handmade bread & damson compote	

## STARTERS

<b>Today's Soup</b> .....	£5.50
Warm bread	
<b>Wood Pigeon (DF)</b> .....	£8.25
Smoked black pudding, pancetta, root veg crisps, red wine & star annise reduction	
<b>Vegetarian Mezze Platter (V)</b> .....	£7.75
Red pepper hummus, falafel, spiced flat bread, harissa and salad leaves	
<b>Smoked Mackerel Risotto (GF)</b> .....	£7.75
Spring onions, spinach, chives, crispy leeks	
<b>Char-Grilled Pumpkin (GF, V)</b> .....	£8.50
Toasted chestnuts, Feta, rocket, figs, honey dressing	
<b>Venison Scotch Egg (GF, DF)</b> .....	£8.50
Tweedies piccalilli, dressed leaves	
<b>Local Crumbed Smoked Brie (GF, V)</b> .....	£7.75
Apricot puree, peashoots, dressed leaves	
<b>Wild Mushroom Bruschetta (V)</b> .....	£8.50
Grilled Sourdough, duck egg, Parmesan, truffle oil	
<b>ChalkStream Trout &amp; Beetroot</b>	
<b>Gravadlax (GF,DF)</b> .....	£8.50
Orange, dill, apple, coriander, pea shoots, apple crisps	
<b>Roasted Figs (GF)</b> .....	£8.75
Goat's cheese, Parma ham, honey mustard, rocket	
<b>Pan Fried Marinated Whole Prawns(GF)</b> .....	£8.50
Marinated in chilli, garlic & coriander, sweet chilli sauce, mixed leaf salad	

## SIDES

<b>Hand Cut Chips (GF, DF, V, VE)</b> .....	£4.50
<b>French Fries (GF, DF, V, VE)</b> .....	£4.00
<b>Sweet Potato Fries (GF, DF, V, VE)</b> .....	£4.00

## MAINS

<b>Bolito Misto (DF)</b> .....	£19.50
Beef brisket, confit duck, ham hock slow cooked in a traditional Italian broth, Italian Sausage, crusty home made sourdough bread, salsa verde	
<b>Pork Medallions (GF)</b> .....	£18.50
Grain mustard mash, cheesy leeks, caraway roasted carrot, kale, peppercorn sauce	
<b>10oz Bowland Sirloin Steak (GF)</b> .....	£26.95
Breaded onion rings, oven roasted tomato, mushroom, hand cut chips, rocket	
<b>With either Stilton or Peppercorn Sauce</b>	
<b>8oz Beef Burger</b> .....	£14.95
Shallot & gherkin mayo, baby gem, sliced tomato, toasted ciabatta, tomato relish, french fries	
• Bacon....£2.00 • Blue Cheese....£2.00	
• Creamy Lancashire Cheese....£2.00	
<b>Saddle of Wild Rabbit</b> .....	£22.95
Apricot & Cumberland stuffing, wrapped in bacon, chestnuts, savoy cabbage, roast parsnips, dauphinoise, cider cream	
<b>Cumbrian Mutton Hotpot</b> .....	£15.50
Butter & thyme potatoes, pickled beetroot	
<b>Fish &amp; Chips</b> .....	£16.75
Beer battered Fleetwood haddock, hand cut chips, mushy peas, chunky tartar sauce	
<b>King Prawn, Chilli and Lemon Tagliatelle</b> .....	£15.50
Fresh parsley, garlic, parmesan cheese	
<b>Bouillabaisse</b> .....	£18.95
Mussels, prawns, cod, sea bass, saffron aioli, gruyere croûtons	
<b>Halloumi &amp; Aubergine Lasagne (GF, V)</b> .....	£13.50
Sweet potato fries, salad, beetroot ketchup	
<b>Three Bean Stew (V)</b> .....	£14.50
Kidney, cannellini & green beans, spinach, tomatoes, sorrel pesto, crusty sourdough, herb dumplings	
<b>Vegan Shepherd's Pie (GF,DF, V, VE)</b> .....	£14.75
Sweet potato mash, carrots, celery, garlic, onions, peas, broad beans, puy lentils and green beans	

<b>Roasted Root Vegetables (GF, V)</b> .....	£4.00
<b>Sweet Red Cabbage (GF, DF, V, VE)</b> .....	£4.00
<b>Gravy (GF, DF)</b> .....	£2.00