

Welcome to The Venue

Beachfront Bar & Grill

Starters & Lite Bites

Soup of the Day v 5.95 ②

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

Hot & Kickin' Chicken Wings 8.45 ②

Hot and spicy chicken wings in a crisp breadcrumb served with mixed leaves and a cool garlic aioli

Lemon & Coriander Halloumi Bites v 7.95 ②

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 7.25 ②

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

Cheese & Leek Croquettes v 7.75 ②

A blend of three melted cheeses and shredded leeks served in a crispy golden breadcrumb with a warm marinara dipping sauce

Bang Bang Cauliflower Wings ve* 7.95 ②

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

Chef's Own Chicken Liver Pâté gf* 8.75 ②

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

Garlic Mushroom Pot v 8.95 ②

Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia

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* 11.50

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

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 with sage and 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

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

Deli Selection

Add a side of fries for £3

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)

Goats Cheese Bruschetta v gf* 9.45

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

Chicken Fajita 9.95

Sliced chicken breast coated in spicy fajita seasoning, with red onion and melted cheddar cheese in a griddled tortilla wrap. Served with a mixed leaf salad and a soured cream dipping pot

The Fish Finger Butty ve* 9.95

Hand battered fresh haddock fillets served with iceberg lettuce and tartare sauce in a sourdough bun, served with mushy peas and lemon wedge

Mexican Chimichanga 10.95

Chef's pulled beef brisket chilli and 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

Chargrilled Flatbread v* 13.95

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

All Day Breakfast 11.95 / 15.95

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

Burgers & Salads

Smash Burger 15.95 ②

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 double dipped chips

Chicken & Chorizo Burger 15.95 ②

A succulent chicken breast in a spiced breadcrumb topped with chorizo and melted cheese served with rocket, beef tomatoes all in a sourdough bun, with skin on fries

Halloumi Burger v 15.95 ②

Grilled halloumi with sautéed mushroom, red onion and pickle, rocket and tomato in a sourdough bun and served with chimichurri sauce and skin on fries

Vegan Chicken Burger ve 15.95 ②

Crispy vegan chicken fillet topped with hash rounds, vegan cheese, shredded lettuce, pickles and vegan burger sauce served with skin on fries

Chicken & Bacon Caesar Salad v* 15.95 ②

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

Winter Warmers

A bowl of our chef's homemade soup of the day with a choice of one of the following £9.95

Roast Beef, Red Onion & Horseradish

Served on a ciabatta loaf

Roast Ham & Mixed Salad

Served on a ciabatta loaf

Tuna Mayonnaise Crunch

Served on a ciabatta loaf

Three Cheese & Red Onion v

Served as a grilled sandwich

Main Courses

Some of our most popular dishes are available in a smaller portion for those with a smaller appetite

Grilled Gammon Steak *gf* 11.95 / 15.95 ②

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

Cheese & Onion Pie *v* 11.95 / 15.95 ②

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 and a selection of seasonal vegetables

Chef's Lasagne 11.95 / 15.95 ②

Layers of pasta with a beef bolognese and mornay sauce, topped with melted cheese, served with garlic and rosemary focaccia and a salad garnish

Smothered Chicken Breast *gf v** 12.95 / 16.95 ②

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

Peppered Pork Loin Steak 12.95 / 16.95 ②

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

Beer Battered Fish & Chips 12.95 / 16.95 ②

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

Cumberland Sausages 14.95 ②

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

Hot Salt 'n' Pepper Chicken Noodles 16.95 ②

Crispy shredded chicken in salt and pepper seasoning on a bed of sticky odon noodles with an Asian hot honey sauce, mini poppadom's with fresh chilli and spring onions

Cottage Pie 11.95 / 15.95 ②

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

Langoustine Scampi 11.95 / 15.95 ②

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

Succulent Top-Side of Beef *gf** 12.45 / 16.45 ②

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

Traditional Turkey *gf** 12.45 / 16.45 ②

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

Quorn Roast *v* 12.45 / 16.45 ②

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

Steak & Ale Pie 12.95 / 16.95 ②

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 seasonal vegetables

Root Vegetable Wellington *ve* 15.95 ②

A delicious blend of butternut squash, chickpea, sweet potato, carrot, walnuts and beetroot all encased in puff pastry served with double dipped chips and seasonal vegetables

Thai Red Vegetable Curry *ve gf* 14.95 ②

A selection of red peppers, choy sum, green beans, green peppers, water chestnuts and red onion simmered in an authentic style sauce with coconut and red chilli served with white rice and thick cut chips
(Add chicken for £3)

Chef's Specialities

Chef's Chilli Burrito Bowl *gf** 16.95

Chef's pulled beef brisket chilli served on a bed of Mexican rice topped with mixed peppers, cheese, jalapenos, avocado and a soured cream drizzle in a tortilla shell

Luxury Fish Pie 17.95

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

Seabass 21.95

Seabass fillet, mussels, king prawns and scallops pan seared, served on a bed of crushed lemon potatoes with a lemon caper cream sauce and chargrilled asparagus spears

Lamb Shoulder Massaman 21.95

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

Minted Lamb Shoulder 21.95

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

Jamaican Jerk Chicken 17.95

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

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

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 26.95

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

2 - for - £22

Two Courses Served Daily 4pm - 7pm

Choose a starter or dessert plus a main course for just £22

**Starters and mains marked ②

Terms & conditions apply

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**