

STARTERS

SOUP OF THE DAY £4.75 (v)

sometimes smooth, sometimes chunky, but always homemade. Served with chunky bloomer bread

DUCK LIVER PATE £5.25

homemade pate with toasted bloomer and spiced plum chutney

BAKED GARLIC MUSHROOMS £5.50 (v)

finished with cream, white wine and garlic butter, grilled with Garstang Blue cheese and served with chargrilled ciabatta

BEETROOT & FETA SALAD £5.25 (v)

locally-grown beetroot, Greek feta, mixed leaf salad & lemon dressing

LAMB KOFTAS £6.95

chargrilled lamb koftas with honey & wholegrain mustard dressing, homemade flatbread & rocket garnish

ELLETSON'S SHARING PLATTER £13.95

salt & chilli chicken wings, smokehouse ribs, garlic ciabatta, beer battered onion rings, lamb koftas, seasoned fries

CONFIT DUCK LEG £6.25

slow-cooked Goosnargh duck leg with hoisin sauce, shredded cucumber & spring onion, and tortilla pancakes

BREADED BRIE £4.95 (v)

French brie wedge in crispy Panko breadcrumbs, with rocket salad & cranberry compote

PEPPERED BLACK PUDDING £5.95

Bury black pudding layered with mashed potatoes and smoked pancetta, with our pepper & brandy sauce

SALT & CHILLI CHICKEN WINGS £6.25

slow-cooked wings pan fried in sea salt, garlic, fresh chilli & celery until crispy

THAI FISHCAKE £5.95

smokehouse haddock, spring onion, chives and creamed potatoes in crispy breadcrumbs, served with our house salad and sweet chilli dressing

SMOKED SALMON CIABATTA £6.95

Scottish smoked salmon on toasted ciabatta fingers with caper dressing, lemon & rocket salad

TRADITIONAL FAVOURITES

ALL SERVED WITH A CHOICE OF BEEF DRIPPING CHIPS, SEASONED FRIES OR CREAMED POTATOES UNLESS STATED

THE PILLING PIG £11.95

large ham hock braised in apple cider, served on wholegrain mustard mash, with Somersby gravy & seasonal vegetables

STEAK, ALE & VEGETABLE PIE £10.95

Slow-braised beef in Lancaster Blonde ale with celery, onions and carrots, baked with a puff pastry topping and served with fresh seasonal vegetables and gravy

ELLETSON'S SIGNATURE RIBS £11.50

our smokehouse speciality - a full rack of wood-smoked pork ribs finished with fresh chilli & spring onions, served with house salad, seasoned fries and coleslaw

CHICKEN TIKKA MASALA £9.50

chef's homemade favourite curry with rice, our signature chips and garlic naan bread

BEETROOT & LENTIL BURGER £8.75 (v)

homegrown beets, lentils, mint, lemon & breadcrumbs bound and chargrilled, served in a ciabatta roll with tomato relish, real chips and salad garnish

CHEF'S LASAGNE £9.95

homemade lasagne made with prime beef Bolognese, finished with grilled mozzarella and served with salad & garlic ciabatta

BEER BATTERED HADDOCK £10.50

large, fresh Fleetwood haddock fillet, in our golden premium lager batter, served with mushy peas, homemade tartare sauce and hand-cut chips

CHEESE & ONION PIE £8.95 (v)

three locally-produced cheeses with sautéed onions in a puff pastry parcel, with seasonal vegetables

BBQ & PINEAPPLE CHICKEN £10.75

chargrilled chicken fillet topped with fresh pineapple, crispy bacon, Jack Daniel's BBQ sauce and grilled mozzarella; served with house salad and choice of potatoes

BRAISED LAMB SHANK £13.75

1lb lamb shank slowly braised in mint and red wine jus until falling off the bone, served on creamed potatoes with fresh seasonal vegetables

MUSHROOM STROGANOFF £8.95 (v)

pan fried portobello mushrooms in a brandy, mustard and onion sauce, served with rice and hand-stretched chargrilled flatbread

CHICKEN CAESAR SALAD £8.95

tossed with croutons, anchovies and Caesar dressing, topped with chargrilled chicken, crispy prosciutto & parmesan

THE CHARGRILL

OUR MEAT IS SOURCED FROM LOCAL BUTCHERS. ALL GRILLS ARE SERVED WITH A CHOICE OF OUR BEEF DRIPPING CHIPS, SEASONED FRIES OR CREAMED POTATOES, AND ACCOMPANIED BY GRILLED TOMATO, PORTOBELLO MUSHROOM, BEER BATTERED ONION RINGS AND ROCKET SALAD, UNLESS STATED

10OZ SIRLOIN STEAK £17.95

28-day aged British sirloin

12OZ RUMP STEAK £16.50

lean, thick-cut rump steak

STEAK BURGER £9.25

8oz of prime, locally-sourced minced beef, seasoned and chargrilled - on a ciabatta roll with mixed leaves, and served with chips, pickles and relish. *Add mature cheddar; crispy bacon; beer battered onion rings - 75p each*

RUMP & RIBS £13.95

6oz rump steak with half a rack of our signature ribs, mustard mayonnaise, seasoned fries, coleslaw & house salad

DRY CURED GAMMON STEAK £11.50

cured British gammon, with free range egg and fresh pineapple

EXTRAS for your grill

PEPPER & BRANDY SAUCE £2.25

DIANNE SAUCE £1.95

GARSTANG BLUE CHEESE SAUCE £2.25

CUMBERLAND SAUSAGE £10.95

butcher's sausage with steak garnish & fried egg

CAJUN CHICKEN & RIBS £13.50

half a rack of our signature ribs with Cajun chargrilled chicken, Cajun mayonnaise, fries, coleslaw & salad garnish

ELLETSON ARMS MIXED GRILL £18.95

rump steak, lamb chop, pork loin, gammon, sausage & black pudding served with free-range fried egg and our steak garnish

CHILDREN'S MEALS

CHICKEN FILLET NUGGETS £4.75

HADDOCK GOUJONS £4.95

HOMEMADE BEEF BURGER £4.95

BREADED WHOLETAIL SCAMPI £4.95

7" MARGHERITA PIZZA £3.95 *extra toppings 25p each*

CHICKEN TIKKA MASALA *with rice or chips, and naan bread* £4.95 (GF)

SIDE ORDERS

BEEF DRIPPING CHIPS £2.95

SEASONED FRIES £2.50

BEER BATTERED ONION RINGS £2.50

GARLIC CIABATTA £2.25

(+£0.95 PER TOPPING - CHOOSE FROM MOZZARELLA; PEPPERONI; FRESH CHILLI;)

HOMEMADE DESSERTS

PLEASE SEE TODAY'S SPECIALS FOR EXTRA DESSERTS, ICE CREAM FLAVOURS AND CHEESE SELECTION

CHOCOLATE BROWNIE £5.25

with vanilla ice cream, berries & fresh mint

STICKY TOFFEE PUDDING £5.95

homemade pudding with a rich toffee sauce, with rum & raisin ice cream

CHEESE PLATTER £6.50

choose any three of today's cheese, served with chutney, grapes, crackers and creamery butter

TOFFEE WAFFLE SUNDAE £4.95

butterscotch sauce, waffles, vanilla ice cream and whipped cream

BAILEY'S & MALTESER CHEESECAKE £5.50

our homemade Irish cream cheesecake with white chocolate sauce

APPLE & CINNAMON CRUMBLE £5.75

with homemade vanilla custard